



DOMAINE MATROT

MEURSAULT

Stephen Tanzer's
INTERNATIONAL WINE CELLAR

Domaine Thierry et Pascale Matrot

By Stephen Tanzer

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2008 Domaine Thierry et Pascale Matrot Meursault

90

(\$40) Pale bright yellow. Musky aromas of soft citrus fruits and honey. Round on entry, then sweet, broad and open in the middle, with impressive thickness and flesh for village wine. I find this quite suave and like the way its finishing citrus edge leaves the palate feeling refreshed. Matrot recommends enjoying this bottle before the 2007.

2008 Domaine Thierry et Pascale Matrot Meursault Blagny

90(+?)

(\$61) Bright, pale yellow. Less fruity and more minerally on the nose. There's an almost metallic quality to the juicy lemon and lime flavors and yet the wine does not come across as austere. Still, this is in a much drier style and finishes a bit rigorous, with notes of spices and fresh herbs. This rather penetrating wine boasts plenty of personality but needs a couple years to unwind.

2008 Domaine Thierry et Pascale Matrot Meursault Charmes

91

(\$65) Deeper but distinctly more advanced aromas than the Blagny: butter, baked bread, truffle, hazelnut. Then fat, silky and sweet in the mouth, with considerable richness nicely supported by strong underlying minerality. A round, complex and typical Charmes-but how well will it age?

2008 Domaine Thierry et Pascale Matrot Puligny Montrachet Les Chalumeaux

92

(\$65) Musky stone and toast on the nose. Concentrated but a bit youthfully disjointed, with firm acidity framing and intensifying the flavors of white flowers, acacia honey, grilled nuts and lemon. With air this shows increasing finesse. Can't match the volume of the Meursault Charmes but this is seriously concentrated and long. Matrot suggests pairing it with scallops with Szechuan peppercorn.

2008 Domaine Thierry et Pascale Matrot Puligny-Montrachet Combettes

91(+?)

(\$65) Orange, toast and a whiff of oyster shell on the nose. Strong acidity and underlying minerality give shape and lift to the soft citrus, floral and more exotic fruit flavors. The rather saline, brisk, juicy finish calls for some patience.

2008 Domaine Thierry et Pascale Matrot Meursault Perrieres

93

(\$65) Very sexy, leesy aromas of almond, truffle and baked bread. Wonderfully sweet, thick and voluminous but with the citric, peppery cut of the cru in spades, along with an intriguing note of almond flower. This big, rich wine really stains the palate. A hugely thick wine whose sweetness is just balanced by strong acidity. This seems to have been picked on the late side. Matrot's larger-scaled 2008s, such as this Perrieres, the Charmes and the village wine, will show best with food.