



DOMAINE MATROT  
MEURSAULT

## Bourgogne Pinot Noir



- Grape variety: Pinot Noir.
- Average age of the vines: 40 years.
- Complete destemming.
- Indigenous yeasts.
- Cold vatting for 3 to 6 days at a temperature of 15 °C
- Fermentation for 8 to 15 days.
- Pump over and pigeage twice a day depending on the vintage.
- Maturing for 11 months in oak barrels, 10 to 20 % of which are new.
- Racking after the malolactic fermentation.
- Racking before bottling.

This Bourgogne Pinot Noir comes from two parcels of old vines located in Puligny-Montrachet. Dominated by notes of red fruits, this gourmet wine has soft tannins that makes it easy to drink. It will accompany well charcuterie, grilled meat and roasted poultry.