



DOMAINE MATROT
VINS DE BOURGOGNE - MEURSAULT

MARANGES VIEILLES VIGNES

- Grape variety: Pinot Noir.
- Average age of the vines: 30 years
- Complete destemming.
- Natural yeasts.
- Cold vatting for 3 to 6 days at 10 °C.
- Fermentation for 12 to 18 days.
- Pumping-over/Pigeage twice a day depending on the vintage.
- 15 months maturing on lees in oak barrels of which 10% are new oak.
- 3 months in a steel vat to prepare the wine for bottling
- Lenticular filtering.



The most southern appellation of the Côte de Beaune.
The vines are planted on steep marly limestone slopes facing south-east
A robust wine full of character, with rich fruity aromas.
A concentration of red fruit and peppery notes.