FAMILLE MATROT

VINS DE BOURGOGNE - MEURSAULT

BOURGOGNE
CHARDONNAY

- Grape variety: Chardonnay.
- Average age of the vines: 20 years
- Entire grapes pressed in a pneumatic press.
- 24h decanting, followed by settling and putting into barrels
- Natural yeasts.
- Alcoholic fermentation temperature control
- Complete malolactic fermentation
- 12 months maturing on lees in oak barrels of which 30% are new oak.
- 1 month in steel vats to prepare the wine for bottling
- Fining if necessary
- Lenticular filtering.



This white wine made from the Chardonnay grape variety is harvested near the Meursault appellation vineyards. It offers white-fleshed fruit aromas, with a bold attack on the palate and a round finish. Best tasted young.