



DOMAINE MATROT
VINS DE BOURGOGNE - MEURSAULT

MEURSAULT-CHARMES PREMIER CRU

- > Grape variety: Chardonnay.
- > Average age of the vines: 30 years
- > Hand harvested (date determined by ripeness levels)
- > 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
- > 15 months maturing on lees in oak barrels aged between 1 and 3 years
- > Final 3 months of maturing in steel vats to prepare wine for bottling
- > Fining if necessary
- > Lenticular filtering.



Les Charmes is considered the archetype of Meursault wines. This appellation is the largest of the Meursault Premier Cru wines. We own four plots, of which 70% are located in Charmes Dessus.

Les Charmes is a well-balanced wine with both the ampleness of the Charmes Dessous and the minerality and elegance of the Charmes Dessus. Charming in appearance, it is both powerful and full-bodied with a soft and full finish.