



DOMAINE MATROT
VINS DE BOURGOGNE - MEURSAULT

MARANGES LA FUSSIÈRE PREMIER CRU

- 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 20% 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 clay-limestone soil slopes facing south-east, giving a rich, full-bodied and intense red wine. A blend of black fruits and spices, with soft and elegant tannins.

