



Bourgogne Chardonnay, Domaine Matrot 2021

White | France | Burgundy | 13% | Dry, full-bodied white

CODE: BO650213

Less than a third of their normal production here, with fruit coming only from Meursault and the Hautes Côtes de Beaune; aged in one year old barrels. Pale gold with a nose of sweet butterscotch notes, lightly grilled, with buttery stony white fruit, leading to a fresh and racy palate with hints of vanilla, vibrant and citrusy, juicy, going to a really fine, citrus-infused finish. Drink 2023 - 2026

Tasting Notes

Although Domaine Matrot predominantly produces white wines, given their base in Meursault, under the stewardship of Adèle and Elsa Matrot they continue to increase their production of red wines and the sisters are proving to be equally adept red winemakers. Production here follows organic principles but without certification – Elsa says that for them it is a way of life, not a question of ticking boxes.

75cl Bottle	Case (12 bottles)
£28.87	£346.52