



Saint Romain, Domaine Matrot 2022

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

CODE: SR010223

We love our visits to Domaine Matrot – this is the moment when we catch up on what is really happening in the region, who is doing what, who is thinking about changing things, and the pure, unadorned truth about the year we are tasting and the more recent harvest. No gilding of the lily here, just the pure honest truth – if a vintage was hard, Elsa and Adèle are the first to admit it; if it was easier than they anticipated, their relief is visible. 2022 was, in their words, very kind to them, generous and easy to vinify, despite the huge volume of grapes, and with the added bonus that the *terroirs* clearly showed their differences. The domaine has been run along organic principles for the past 20 years, firstly under their parents and continued by Adèle and Elsa, however they have decided to formalise it by applying for organic certification.

Tasting Notes

From fruit bought under a long term contract and harvested by the Matrots themselves; 20% new oak. Very pale with a green glint, a nose of creamed citrus fruit, lightly grilled, rich and juicy, leading to a palate of big, creamed citrus fruits, nice intensity, toasty and crunchy and with a lovely long finish. Drink 2024 - 2028

75cl Bottle

£41.38

Case (12 bottles)

£496.52