



Bourgogne Chardonnay, Domaine Matrot (Meursault) 2022

White | France | Burgundy | 13% | Full-bodied white

CODE: BO650223

Sourced principally from Meursault with parcels from the Hautes Côtes and Maranges, with 10% from Chablis to maintain freshness; 20% new oak. Very pale with a nose of fresh, leafy white fruit, tight and restrained on the nose but more open on the palate with lovely fresh citrus notes, intense and leafy, tactile and with the oak completely masked by the fruit, going to a lovely long, rounded finish. Great start to the line-up! Drink 2024 - 2027

Tasting Notes

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.

75cl Bottle

£28.87

Case (12 bottles)

£346.52
