



## Bourgogne Chardonnay (Screwcap), Domaine Matrot 2024

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

CODE: BO650243

Sourced principally from Meursault with parcels from Maranges and the Hautes Côtes. They would usually have twenty five barrels from the Hautes Côtes but only have three this year because of a missed mildew treatment resulting in a reduction in yield of around 70%. Bright gold with a nose of sweet golden fruit, greengage, rich and juicy on the palate, with bright fruits, white flowers and a lovely elegant, taut finish which will broaden out. Delicious already! Drink 2026 - 2029

### Tasting Notes

Domaine Matrot's reds have come on in leaps and bounds in recent years as Elsa and Adèle Matrot find their stride in both vineyard and cellar. It is therefore a real tragedy that the 2024 red harvest was hit hard by poor flowering followed by mildew, reducing yields by 50 – 70%. The resulting wines, however, are outstanding, even though they had been racked and filtered just days before we tasted them. The whites were more plentiful, apart from the Bourgogne Blanc, with an average yield of 50 hectolitres per hectare for the villages and *premiers crus*. With a small 2025 harvest to follow, after the hot, dry summer, this is the perfect moment to stock up on their delicious wines, which will evolve beautifully over several years, especially the *premiers crus*.

75cl Bottle

£30.00

Case (12 bottles)

£360.00