



DOMAINE MATROT

VINS DE BOURGOGNE - MEURSAULT

THE HISTORY

Joseph Matrot (1881-1963), the grandson of owners of a family wine estate in Puligny-Montrachet and Blagny, lived with his wife Marguerite Amoignon and their three children at Château d'Evelle. Marguerite also owned a beautiful wine estate in Meursault. In 1914, they took up residence in Marguerite's family home, which is today the seat of Domaine Matrot, and decided to develop and extend the estate. Their son Pierre began working as a wine grower in 1937. He also bought vineyards, modernized the estate, and, together with his wife Simone Bonin, had five children. Having obtained a degree in wine growing and oenology in Beaune, Thierry, Pierre's son born in 1955, continued with business studies in Mâcon Davayé. He joined the estate in 1976 and took over the vinification starting in 1983. Together with his father, Thierry continued to establish the reputation of Domaine Matrot and its wines.

In January 2000, Thierry and his wife, Pascale, established and developed a limited liability company allowing them to buy and sell the harvest of the vineyards of *Héritiers du Domaine Joseph Matrot*. Thierry has been running the estates SCE Pierre Matrot and Héritiers du Domaine Joseph Matrot for many years. He ensures constantly high quality regarding all stages of the winemaking process: cultivation of the vines, vinification, maturing the wines, and selling them. He and Pascale have been joined by their daughters, Adèle and Elsa, in the management and winemaking of Domaine Matrot, ensuring that the family-run domaine will be in good hands for many years to come.



Adèle, Thierry, Pascale & Elsa Matrot

THE VITICULTURE

A wine must be the reflection of its terroir and its vintage. The first step in preserving all of the different characteristics of the wines is to carry out careful and attentive work in the vineyards. During the 1960s, the Domaines Matrot did not escape the "chemical years" in wine growing. It was not until Thierry's arrival on the estate in 1976 that chemical fertilizers were abandoned and replaced by organic products. It was at the same time that Pierre and Thierry started to introduce a so-called "reasoned approach" to wine growing (*lutte raisonnée*), which means adjusting the products and their dosage to the disease which needs to be treated. It was as a result of a natural and progressive process that all of the vineyards of Domaine Matrot began to be harvested organically in the year 2000. The vines are grown with the greatest respect for the soils, using organic manure and ploughing them. Rigorous pruning and debudding in the spring help to control the yields. If necessary, a green harvest is carried out before *veraison*. The sanitary state, yields, and maturity are carefully observed in order to decide on the best date to begin harvest, since only ripe grapes can produce high quality wines. All of these cultivation techniques, as well as the respect for the soils and for the vines, confer the purity of fruit and the character of the terroir to the wines.

THE WINEMAKING

The controls are just as numerous during vinification. Extreme care is exercised regarding barrel hygiene and temperature control during fermentation. Long and uneventful fermentations for 8-10 weeks are employed, and the quality of the lees is carefully monitored since they accompany the wine during the maturing process. *Bâtonnage* (stirring of the lees) is done according to each vintage. Chaptalization is avoided whenever possible and the alcohol content is never rectified by more than half a degree in order to maintain the natural balance of the grapes. It is important to know that a grape can be ripe at 12 degrees of potential alcohol one year and at 14 degrees the following year. In a desire to accentuate the character of the vintage, the wines are matured for 11-12 months in oak barrels with a capacity of 228 liters. One- to five-year-old barrels are used for the white wines and 10-20% new barrels for the reds. After monitoring the redox reactions for 9-12 months, the date for bottling is established. It is only thanks to the rigorous work carried out in the vineyards and in the cellars that the wines preserve their unique character. For all of the above reasons, it is recommended to wait 3-7 years after bottling before drinking them. Decanting the whites will allow them to breathe, to develop their complex aromas, and to express their finesse and the personality of their terroir.

