

PRIVATE CELLAR



Bourgogne Pinot Noir, Domaine Matrot Magnums 2022

Red | France | Burgundy | 13% | Lighter, fruitier red

CODE: BP600224

From three different plots this year, two in Puligny and one in Meursault; no whole bunch, with 10% new oak. Very pale, limpid red with a gorgeous red berry nose, juicy and appealing, with a palate of fresh, grilled red fruit, sappy and leafy with deliciously typical Pinot notes behind, going to a long, juicy, alluring finish. 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.

150cl Bottle	Case (6 bottles)
£76.80	£460.80