

	Retail	Savings
\$99.99	\$270.00	63%

2013 P. Matrot Auxey-Duresses ½ Caseproduct-timed-pdf - Côte de Beaune, France - 'Outstanding' Vintage - WA

Why We're Drinking It

Auxey-Duresses is one of Burgundy's most unfairly unsung AOCs. And, as follows, the wines from Auxey-Duresses are unmatched in the region for value. The words "bargain" and "Burgundy" aren't often seen on the same page let alone the same sentence, but both apply to this outstanding red Meursault.

Pierre Matrot had the good fortune of inheriting prime vineyard land from his father Joseph in the mid 20th century (the lineage goes back much further than Pierre's dad, however, as Joseph was the grandchild of domaine owners as was Joseph's wife, Marguerite). That inheritance included a section with Auxey-Duresses that compares in quality with the very best "lieux-dits" in Meursault or even in all of the Cotes du Beaune. Fermented with indigenous yeasts and matured in 80-90% neutral oak for 11 months, this is lovely, sexy Pinot Noir as only Burgundy can create. Drink this ethereal, red-stone-fruit scented beauty now and over the next five years.

- The 2013 vintage was rated 92 points or "Outstanding" by the Wine Advocate for reds and 92 points as well from the Wine Spectator.
 - Farm organically and ferment as naturally as possible, this is the overriding philosophy at Domaine Matrot.
 - While winemakers Pierre and Thierry Matrot allow for yields as high as 50 hl/ha for his Chardonnays, his Pinot Noir vines produce considerably more limited yields—a key factor in this Auxey-Duresses' concentration and depth.
 - Limited, too, is the presence of new oak barrels in the cellar of Domaine Matrot, which means this red Burgundy is pure Pinot.
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Tasting Notes

A medium bodied wine with high acidity cherries, raspberries, herbs, and spice flavors.

VARIETAL
Pinot Noir
APPELLATION
Cote de Beaune, France
ALCOHOL
13.50
SIZE
750ml
BLEND
Pinot Noir

The Story to Know

A family estate for five generations, the Matrot domaine is one of the oldest estate-bottlers in Burgundy and one of the largest and most important properties in Meursault. It is widely represented on the wine lists of France's greatest restaurants, and has been distributed in the United States for over thirty years. Thierry Matrot and his wife, Pascale are the owners.

The domaine farms about 3/4 of its 45 acres, some of the finest vineyards in the heart of Burgundy. Thierry Matrot works towards the achievement of one major goal: to produce a wine that retains its elegance while maximizing both the fruit

and the native tang of the soil. In order to accomplish this goal, he relies upon his wine making philosophy: "Wine is made in the vineyards, and far less than people think, in the cellar. However talented the oenologist, with poor raw materials he is lost before he has even started." 100% estate-bottling has been practiced at the domaine since Thierry's grandfather, Joseph Matrot, took it over in 1908.

Read more about the winery [here](#).

Perfect Pairings

From the winery:

You will drink it young on the fruit in the company of a grilled chicken, rib of beef, barbecue. After five years to seven years, it will be perfect alongside meat in sauce, light game such as partridge, pheasant.

Ratings

'Outstanding' Vintage - WA
