

CHARTRON TREBUCHET

Designation :	AOP Chassagne-Montrachet
Vintage :	2020
Grape varieties :	Chardonnay
Origin :	South of the Côte de Beaune, the vineyards surround the village of Chassagne-Montrachet. Along with Puligny-Montrachet it shares the undisputed prince of all dry white wines: Grand Cru Montrachet (pronounced Mon-rachet).
Vinification :	Traditional vinification: The grapes are pressed immediately upon arrival at the winery in pneumatic presses. Settling, cold storing for 48h. Fermentation in barrels at low temperature, 16/20° to preserve aromas. Ageing continues in barrels on total lies between 8 to 16 months with regular stirring to gain depth and complexity. 30% of new barrels.
Soil :	The vineyards lie on an excellent limestone and stony soil.
Country origin :	FRANCE
Sensory characteristic :	
 Colour :	Nice bright pale yellow in colour.
 Nose :	Intense nose of yellow fruits and acacia flower.
 Palate :	Expressive and round palate with citrus fruits notes lightly mentholated. Complex and long finish elegantly oaked.
Recommendations :	Blends elegantly with meat and fish with a noble and beautiful texture (veal or chicken in white sauce, roasted sea bass, but also foie gras) or grilled seafood and sauce (shrimp, lobster ...). Delicious as an aperitif and with cheeses with a light taste (Camembert, Brie, Blue cheese, Goat cheese, Gruyere...).
Serving condition in C° :	12-14°C
Alcohol content :	13.5
Cellar potential :	Drink within 4 years.
Acidity G/L :	0



Product code :	242953
Bottle type :	0,75 BOURG RENAISS BOUC FM
Capacity :	0.75 L
Empty bt weight / size in mm :	0.9 Kg / L 91.5 x l 91.5 x h 300
Full bt weight :	1.65 Kg
Case weight / size in mm :	20.458 Kg / L 382 x l 290 x h 310
Cubic Capacity :	0.034 m³
Units per Case :	12
Number of layers :	5
Number of cartons per layer :	11
Number of cartons per palett :	55
Palett weight :	1125.19 Kg
Bottle Barcode :	641586356701

Chartron et Trébuchet



Carton Barcode :

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