




Chartron et Trébuchet

CHARTRON TREBUCHET

Designation :	Clos de Vougeot Grand Cru
Vintage :	2020
Grape varieties :	Pinot Noir
Origin :	Located in Vougeot in the heart of the Côte de Nuits, Clos de Vougeot Grand Cru was founded around 1110 AD by the monks of nearby Abbaye de Cîteaux. Its 50.59 hectares have never been broken up and it retains its identity intact within the walls which were built to enclose it 5 centuries ago. On the slopes at the upper end of the Clos, it abuts on the vineyards of Musigny and Grands-Échezeaux.
Vinification :	Traditional vinification in thermos-regulated stainless steel vats on a 3 weeks period: Cold pre-fermentation maceration around 8 ° C. Pigeages and pumping over to extract colour and structure. Fermentation with a peak temperature around 30 ° C. Post fermentation maceration at 25 ° C. Ageing in oak barrels between 8 to 16 months with malolactic fermentation. 70 to 80% of new oak barrels.
Soil :	A great diversity of soils. At about 255 metres above sea-level, soil only 40 cm deep, coarse-grained and gravelly over a limestone base. At about 250 metres, shallow soil, more clayey, overlying broken limestone. At around 240 metres, brown deeper soil on a layer of marl, rich in clay and alluvium.
Country origin :	FRANCE
Sensory characteristic :	
 Colour :	Deep red in colour.
 Nose :	The nose opens on fruity notes of blackcurrant and raspberry, then the aromatic intensity increases on more complex notes of spice, wax, leather and coffee.
 Palate :	The palate is also complex, of an incredible length, with tannins which support and extend admirably the finish. Unmistakably among the greatest wines of Burgundy, this wine will reach its peak in the 2020s.
Recommendations :	Serve with strong dishes of: grilled red meats and game, roasted or stewed, and roasted or glazed poultry. Strong flavored cheese: Livarot, Munster, Maroilles, Epoisses, Langres, Soumaintrain...
Serving condition in C° :	14-16°C
Alcohol content :	14
Cellar potential :	Drink within 10 years.
Acidity G/L :	0



Product code :	242950
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

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Cubic Capacity :	0.034 m ³
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 :	641586356756
Carton Barcode :	13120585040773