

CHARTRON TREBUCHET

Designation :	AOP Fixin
Vintage :	2020
Grape varieties :	Pinot Noir
Origin :	Located north of the Côte de Nuits, the village of Fixin (pronounced "Fissin") is situated between Dijon and Gevrey-Chambertin.
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. 30% of new oak barrels.
Soil :	Brown calcareous soils with more shades of marl in some places.
Country origin :	FRANCE
Sensory characteristic :	
 Colour :	Bright red in colour.
 Nose :	Charming wine with a fruity nose accompanied by a floral hint.
 Palate :	The palate is harmonious with round tannins, it reminds raspberry. The finish is long and pleasant. Elegant wine representative of the designation.
Recommendations :	Tasty meat such as roast lamb, prime rib eye steak, duck breast or game. Spicy recipes. Cheeses with strong flavours such Livarot, Munster, Maroilles, Epoisses, Langres, Ami du Chambertin, Soumaintrain...
Serving condition in C° :	14-16°C
Alcohol content :	13.5
Cellar potential :	Drink within 5 years.
Acidity G/L :	0



Product code :	243032
Bottle type :	0,75 FRED BOUC FM NEUTRE
Capacity :	0.75 L
Empty bt weight / size in mm :	0.53 Kg / L 83 x l 83 x h 299
Full bt weight :	1.28 Kg
Case weight / size in mm :	15.75 Kg / L 345 x l 261 x h 312
Cubic Capacity :	0.028 m ³
Units per Case :	12
Number of layers :	5
Number of cartons per layer :	11
Number of cartons per palett :	55
Palett weight :	866.25 Kg
Bottle Barcode :	641586357838
Carton Barcode :	13120585041398