

Chartron et Trébuchet

CHARTRON TREBUCHET

Designation :	Saint Romain
Vintage :	2020
Grape varieties :	100% Chardonnay
Origin :	Saint Romain is located in the heart of the Côte de Beaune, just next to the village of Meursault. The vineyard has a South/ Southeast and North/ Northeast exposure.
Vinification :	Harvest by hand. The grapes are pressed immediately upon arrival at the winery in pneumatic presses. The alcoholic fermentation takes place in oak barrels, 20% new oak. The wine is aged for 10 months in oak barrels with regular stirring to gain depth and complexity.
Soil :	In this marl and limestone blend the clay banns are perfectly suited to the Chardonnay grape.
Country origin :	FRANCE
Sensory characteristic :	
 Colour :	Pale yellow with shiny green highlights in colour.
 Nose :	The nose offers a nice burgundian typicity, with notes of white flowers, dried fruits and iodine.
 Palate :	The fresh and elegant mouth relies on an interesting balance between acidity and strength, giving the wine a beautiful salty length.
Recommendations :	Its minerality fits perfectly with fish (fried, steamed or in sauce). It marries very well with white meat, egg (poached or in omelette) and even foie gras. Soft or creamy cheeses such as Camembert.
Serving condition in C° :	12-14°C
Alcohol content :	13
Cellar potential :	Drink within 4 years.
Acidity G/L :	0



Product code :	242957
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 :	641586357685
Carton Barcode :	13120585040841