

CHARTRON TREBUCHET

Designation :	AOP Savigny Les Beaune
Vintage :	2019
Grape varieties :	Pinot Noir
Origin :	In the Northwest of the Côte de Beaune. The vineyards surround the picturesque village of Savigny-lès-Beaune.
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. 20% of new oak barrels.
Soil :	The soil is composed of limestone mixed with clay.
Country origin :	FRANCE
Sensory characteristic :	
 Colour :	Deep red with purple highlights.
 Nose :	Red fruit on the nose which opens with notes of cherry, strawberry and raspberry.
 Palate :	Good balance on the palate with a nice structure that holds well on the finish with a little acidity that provides freshness and vanilla and roasted notes all nicely assembled.
Recommendations :	Ideal with cured hams and fibrous and subtle meats (rabbit and boiled beef), or spiced meat and poultry (curry), organ meats in sauce and game. Cheese with soft flavours : Brillat-Savarin, Vacherin, Brie de Meaux, Cîteaux...
Serving condition in C° :	15-16°C
Alcohol content :	13
Cellar potential :	Drink within 5 years.
Acidity G/L :	0



Product code :	242959
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 :	641586357715
Carton Barcode :	13120585040865