




Chartron et Trébuchet

CHARTRON TREBUCHET

Designation :	Volnay
Vintage :	2020
Grape varieties :	Pinot Noir
Origin :	Nestled high on the Côte de Beaune, the village of Volnay is between Meursault and Pommard.
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 to 30% of new oak barrels.
Soil :	Clay and limestone soils which drain well thanks to a gravel rock debris.
Country origin :	FRANCE
Sensory characteristic :	
 Colour :	Sharp ruby red in colour.
 Nose :	This Volnay reveals a nose of ripe cherries, violets and sweet spices.
 Palate :	The palate is silky and fresh, structured by supple tannins. Nice length on the finish.
Recommendations :	Ideal with fine dishes of poultry or game roasted, braised or glazed. Its aromatic intensity also allows it to accompany couscous or tagine. Cheese moderately strong : Camembert, Saint Paulin, Morbier, Reblochon...
Serving condition in C° :	14-16°C
Alcohol content :	13.5
Cellar potential :	Drink within 5 years.
Acidity G/L :	0



Product code :	242925
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 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 :	641586357722
Carton Barcode :	13120585040872