




Chartron et Trébuchet

CHARTRON TREBUCHET

Designation :	AOP Bourgogne - Pinot Noir
Vintage :	2021
Grape varieties :	Pinot Noir
Origin :	Whole Burgundy.
Vinification :	Traditional vinification in thermo-regulated stainless steel. Pre-fermentation – temperature controlled cold maceration. Long fermentation during which pigeages and pumping over are performed. Aged for 10 months in oak barrels.
Soil :	The soil consists of limestone containing marl and clay.
Country origin :	FRANCE
Sensory characteristic :	
 Colour :	Ruby red in colour.
 Nose :	A nice aromatic typicity with little red fruits notes, like blackcurrant and gooseberry.
 Palate :	The palate is ripe with rich tannins and aromas of spice and toast. A gourmet wine, typical from its appellation.
Recommendations :	Round wine, ideal for white meats such as rabbit but also lamb and duck and grilled meats, beef and veal braised or fine charcuterie. Goes well with vegetarian dishes such as vegetable gratins. Cheeses: Reblochon, Morbier, Emmental...
Serving condition in C° :	14-15°C
Alcohol content :	12.5
Cellar potential :	Drink within 2 years.
Acidity G/L :	0



Product code :	242928
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 :	641586357425
Carton Barcode :	13120585040735