




Chartron et Trébuchet

CHARTRON TREBUCHET

Designation :	Chablis
Vintage :	2022
Grape varieties :	Chardonnay
Origin :	Located in northern Burgundy near Auxerre, the Chablis vineyards are alongside a small river aptly named: the Serein ("Serene").
Vinification :	Traditional vinification: The grapes are pressed immediately upon arrival at the winery in pneumatic presses. Settling, cold storing for 48h. Fermentation in stainless steel vats thermo-regulated at 16/20°C to preserve the aromas. Ageing in stainless steel vats on total lies between 8 to 10 months with regular stirring to gain depth and complexity.
Soil :	The Chablis region is a limestone plateau cut by valleys. The Premier Crus lie on a stratum dating from the Kimmeridgian (155 millions years BC) with alternating marl and limestone and tiny deposits of oysters in the rock, reminiscent of the warm and shallow sea which then covered Burgundy.
Country origin :	FRANCE
Sensory characteristic :	
 Colour :	Bright pale yellow in colour.
 Nose :	Open nose of white fruits with a nice minerality offering complexity.
 Palate :	The palate is well-balanced and the finish is lemon-flavoured and fresh.
Recommendations :	Perfect with hot oysters or fish in sauce, but also with white meats in sauce (veal, poultry). Sushi pairs perfectly with its minerality. Goat cheese, Blue cheese and Comté.
Serving condition in C° :	10-11°C
Alcohol content :	12.5
Cellar potential :	Drink within 3 years.
Acidity G/L :	0



Product code :	RE242926
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 :	641586356695

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Carton Barcode :

13120585040711