

EXCELLENCE IN BURGUNDY



*Chartron et Trébuchet*  
MEURSAULT CÔTE-D'OR FRANCE

# A BURGUNDIAN HERITAGE

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Founded in 1984 in **Puligny-Montrachet** (Côte de Beaune), Chartron et Trébuchet owes its reputation of excellence to its mastery of vinification, ageing and bottling of **great Burgundy wines**.

At the very heart of the Burgundy **“Golden Triangle”** (Puligny-Montrachet, Chassagne-Montrachet and Meursault), this Maison was first known for its **great white wines**, mostly from Puligny-Montrachet, which represented 75% of the wines sold at that time.

From one vintage to another, Chartron et Trébuchet established its signature and built a **solid reputation for quality**. Strengthened by this **knowledge**, the Maison then spread its range to red Burgundy wines with the will **to respect and perpetuate the image of this great Burgundy wine producer**.

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## VALUES OF THE BRAND

A fascinating complexity

Uniqueness of the product

**Excellence**

**The mystery**

(of Burgundy's great terroirs)

**Quality:**  
high-end sophisticated wine

Refinement and elegance



# GRAPE VARIETIES

The vineyards are planted with Pinot Noir for the red wines and Chardonnay for the whites. They draw their personality from and thrive in this exceptional soil.

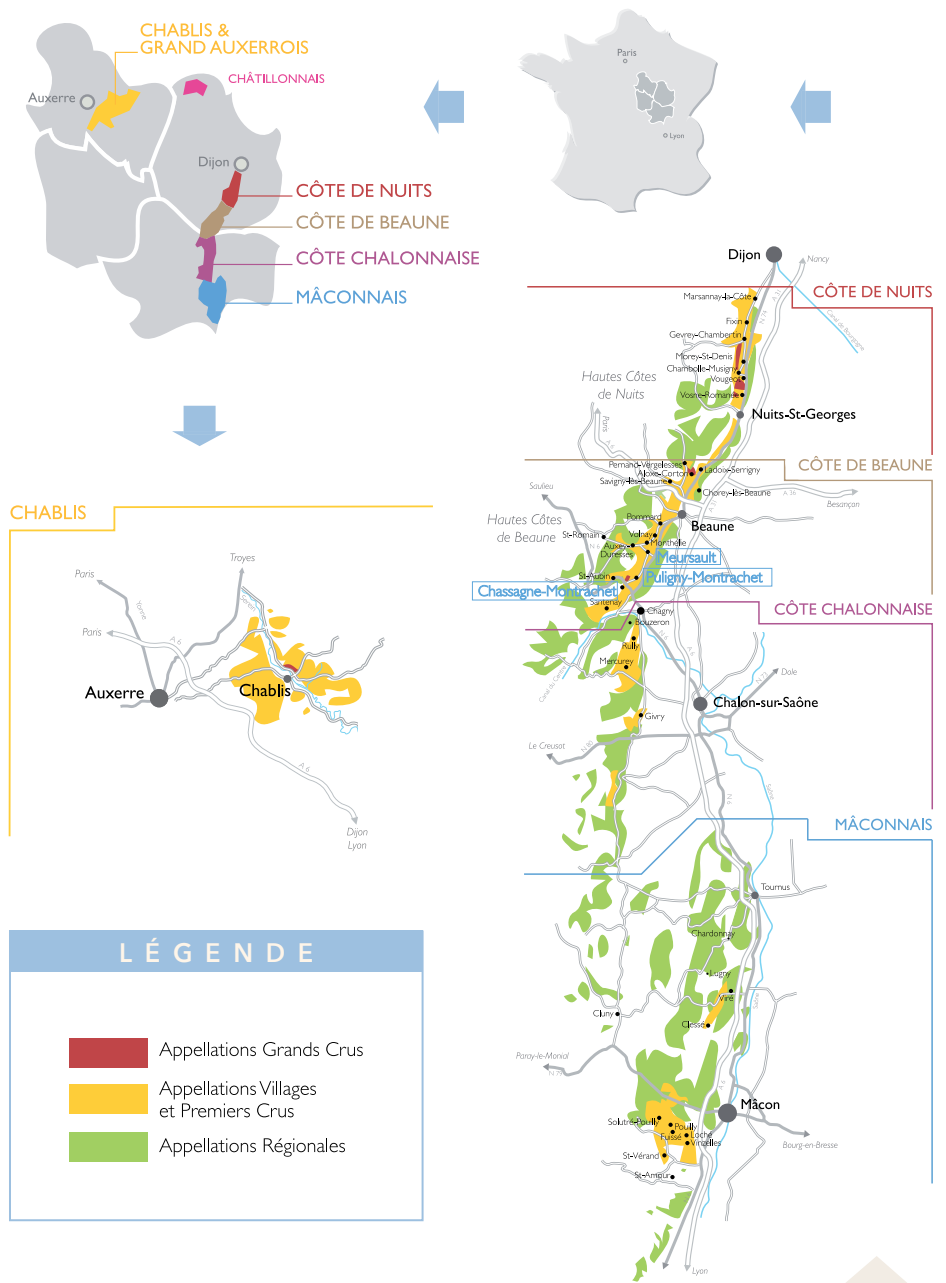


## Chardonnay

prefers calcareous soil with a higher proportion of clay. From this comes all the finesse and elegance of the wine's aromas and flavours. The amount of clay in the soil is a lead contributor to the full mouthfeel of the great Burgundian dry whites, giving excellent dry white wines.

## Pinot Noir

loves marly soils (soft and lightly porous), that tend to the well-drained calcareous. Depending on the proportion of limestone, the density of the stones and the resources of clay in the plot they are planted in, the vines will give a wine that is light red and elegant (Volnay), or a more powerful and full-bodied (Pommard, Nuits-Saint-Georges).



# TERROIRS OF BURGUNDY

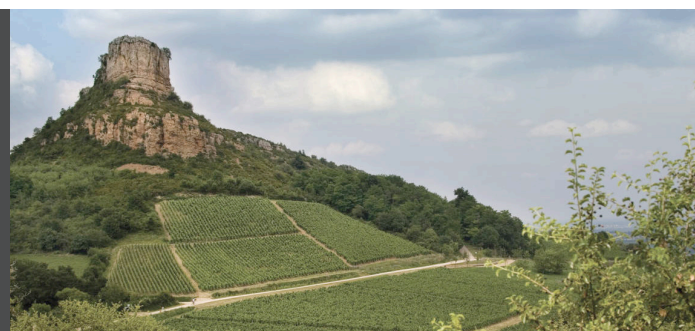
# BURGUNDY CLIMATE & TERROIRS



Chablis



Côte de Beaune



Mâconnais

## CLIMATE

The climate has a **Continental** influence: hot summers and dry autumns which are factors needed for proper ripening of grapes. These climatic conditions promote the enrichment of sugar and colorant in the grapes.

## TERROIRS

### Chablis, the Kimmeridgian

Chablis is a vineyard with a sedimentary basin. Millions of years ago this low pressure area was occupied by a tropical sea, which has gradually filled with material forming the soil and the subsoil of the vineyards of Chablis known as the Kimmeridgian.

The **Kimmeridgian** is a geological stage dating from the upper Jurassic about 150 million years ago. In Chablis we can find in the subsoil **grey marl** which alternates with **shoals of limestone** often rich with **Exogyra Virgula** fossils, little oysters in the shape of a comma which are characteristic of the subsoil's of Chablis.

It is in this particular subsoil, flush in areas, that the wines of Chablis draw their typicality, their purity, their finesse and their famous minerality.

### Côte de Beaune, Côte de Nuits and Côte Chalonnaise, born of a geological upheaval.

These three vinegrowing-winemaking regions are on Jurassic base rock. That era has left us marine **marl** and **limestone**.

Many millions of years ago, upheaval in the earth formed a unique landscape with outcrops of different layers of rock. The subsoil throughout these slopes is made up of layer upon layer of geological strata that have been bent, distorted and broken over time.

In **Côte de Nuits** - that was formed 175 million years ago - as in **Côte de Beaune** - that is a bit younger by 25 million years; scree has agglomerated to form Rendzina (a quite shallow soil resulting from the decomposition of limestone bedrock) and brown calcareous earth.

The **Côte Chalonnaise** leans on a rocky limestone base, with an alternation of sand, flinty clay and marly soils showing on the surface.

As the vines' roots delve into this distinctive geological heritage, they draw out of it the finesse, wealth and minerality that so characterise our Burgundian appellations.

### North of Mâconnais : Lias and Oxfordian marl released by erosion.

From Tournus to Clessé, a majority of brown limestone and calciferous rocks shows on the surface. Inherited from the middle Jurassic, they are mixed with rendzines (low depth soils from the decay of bedrock). Associated with a favorable exposure and altitude, they become a great playground for Chardonnay. This combination, worked by Mâconnais winegrowers, gives white wines, worth to be aged, full-bodied and smooth, like Viré-Clissé appellation for example.

### South of Mâconnais: a landscape of rocks and flints with inclusions

From Verzé village, the Mâconnais shows another face. The south of the region unveils siliceous, sandy, and clay soils, blended with cherts (a fine-grained silica-rich microcrystalline, cryptocrystalline or microfibrinous sedimentary rock that may contain small fossils) or pebbles. Some plots historically grow Red Gamay with white juice. Nowadays, white varieties coexist at the edge of this southern Burgundy. The limestone cliffs, like Vergisson and Solutré, produce rich and well structured wines.



Serge DEBUCY

A winemaking respecting the appellation...  
In order to keep their minerality and freshness, the alcoholic fermentation of Chablis, Chablis Premier Cru and Mâcon-Villages takes place at 16°C, in temperature controlled stainless steel vats. The ageing on the lees, also in stainless steel vats, lasts between 9 to 10 months.

## WINES' STYLE



The style of Chartron et Trébuchet wines is to reveal with grandeur and exactness each shade of terroirs and climats, oh so representative of Burgundy. The light wooden notes enhance the wine's natural elegance. The great finesse of aromas can then express itself when ageing.

*Chartron et Trébuchet*

### An extreme selection from the vineyard... to the winery

It starts with a radical choice in the vineyard: the greatest terroirs are collected and the grapes are watched over through their maturation. The hand picking starts when the balance between sugar and acidity is optimum: the grapes must not be too ripe to finely express their terroir, and with enough acidity to assure a good ageing of the wine.

### A Traditionnal Burgundy Winemaking

Benefitting from a **modern winery** in Meursault, the winemaking is classic and respects the traditions of **Burgundy**. In order to avoid unnecessary pumping, all the processes are carried out by gravity. The objective is to respect the grapes and to intervene as little as possible so that the soil can **best expresses itself for each appellation**. After a strict sorting, the grapes are destemmed and transported to the winery in small buckets.

— The **red wines** are vinified in **open, temperature controlled vats**: the grapes go through cold pre-fermentation maceration for around ten days, followed by long vatting, during which the cap is punched down and the run-off juice is pumped over the cap for optimum effect. The grapes for our Côte de Beaune are **lightly crushed before pre-fermentation maceration** to enhance the contact between the juice and the skins where the colour and the material that gives the wine structure (tannins) is to be found. The wine from Côte Chalonnaise have shorter vatting in order to keep the freshness and to favour the fruits aromas.

— For the **white wines**, the grapes are pressed right after the harvest in a pneumatic press. The must is allowed to **settle completely** before the wine is transferred by gravity to oak barrels. Maturing lasts for 14 to 20 months for our red wines and for 10 to 18 months for our whites.

This is when the wines gain their complexity and through this, express the best of the terroir they come from.

THE GREAT NAMES  
OF CHARTRON & TREBUCHET



*Among our jewels:*

Saint-Aubin

Chassagne-Montrachet

Puligny-Montrachet

Meursault 1<sup>er</sup> Cru "Les Charmes"

Chassagne-Montrachet 1<sup>er</sup> Cru "Les Embazées"

Bâtard-Montrachet Grand Cru



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