CHARTRON TREBUCHET

Designation :	AOP Gevrey-Chambertin
Vintage :	2020
Grape varieties :	Pinot Noir
Origin :	Located in the North of the Côte de Nuits, the village of Gevrey-Chambertin is the entry point of the "Champs-Elysées of Burgundy" and presents its most fabulous Grands Crus: Chambertin, Clos de Beze ...
Vinification :	Traditional vinification in thermo-regulated stainless steel vats. Pre-fermentation. Long fermentation during which pigeages and pumping over are performed. Post-fermentation with maceration during few days. Aged in oak barrels for 10 to 12 months. 40% new oak.
Soil :	Brown calcic and brown calcareous soils, benefiting from marls covered up with boulders and red silts coming from the plateau.
Country origin :	FRANCE
Sensory characteristic :	
Colour :	Deep and intense ruby red in colour, this wine offers aromas of black fruits on the nose.
Nose :	The notes of blackberry or blueberry are followed by liquorice and cocoa.
Palate :	On the palate, one find sices on an elegant an refined toast. The supple and dense tannins go along with the fruits, in a long finish.
Recommendations :	Tasty meat such as roast lamb, prime rib eye steak, duck breast or game. Spicy recipes. Cheeses with strong flavours such Livarot, Munster, Maroilles, Epoisses, Langres, Ami du Chambertin, Soumaintrain...
Serving condition in C° :	14-16°C
Alcohol content :	13
Cellar potential :	Drink within 8 years.
Acidity G/L :	0

Product code :	242949
Bottle type :	0,75 BG SOMMELIERE BOUC FM
Capacity :	0.75 L
Empty bt weight / size in mm: :	0.905 Kg / L 88.4 x l 88.4 x h 304
Full bt weight :	1.655 Kg
Case weight / size in mm :	20.458 Kg / L 382 x l 290 x h 310
Cubic Capacity :	0.034 m³
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 :	641586356749
Carton Barcode :	13120058040766