CHARTRON TREBUCHET

Designation :
Vintage :
Grape varieties :
Origin :

Vinification :

Soil : Country origin : Sensory characteristic :

Colour :

Nose :

🔄 Palate :

Recommendations:

Serving condition in C° : Alcohol content : **Cellar potential :** Acidity G/L :



100% Chardonnay

In the heart of the Côte de Beaune, between 200 and 300 meters above sea level and facing East / Southeast, the vineyards surround the picturesque village of Meursault.

Chartron et Trébuchet

Harvest by hand. Traditional vinification. The grapes are pressed immediately upon arrival at the winery in pneumatic presses. The alcoholic fermentation is carried out in oak barrels, 50% new oak. The wine is aged for 16 months in oak barrels with regular stirring to gain depth and complexity.

The vineyards find their excellence on calcareous marl. FRANCE

Lemon yellow, clear and bright, with light green reflections.

Mineral aromas (flint) and floral (orange blossom) discrete and elegant which merge with woody notes. A wine of great finesse and a great maturity.

A final powerful mouth relieved by intensive aromatic notes of hazelnut and warm brioche.

Blends elegantly with meat and fish with a noble and beautiful texture (veal or chicken in white sauce, roasted sea bass, but also foie gras) or grilled seafood and sauce (shrimp, lobster ...). Delicious as an aperitif and with cheeses with a light taste (Camembert, Brie, Blue cheese, Goat cheese, Gruyere ...).

12-14°C 13 Drink within 5 years.

0



Product code :	242952
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 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 :	641586356718
Carton Barcode :	13120585040797