

Chartron et Trébuchet

CHARTRON TREBUCHET

Designation :	Pommard
Vintage :	2019
Grape varieties :	Pinot Noir
Origin :	At the heart of the Côte de Beaune, the village of Pommard is located on a slope in the middle of the vineyards.
Vinification :	Harvest by hand. Traditional vinification in thermo-regulated stainless steel. Pre-fermentation - cold maceration. Long fermentation during which pigeages and pumping over are performed. Post-fermentation - maceration at 30°C for 5 days. Aged in oak barrels between 8 to 16 months. 40% new oak.
Soil :	Clay and limestone soils which drain well thanks to a gravel rock debris.
Country origin :	FRANCE
Sensory characteristic :	
 Colour :	Deep red in colour with ruby highlights.
 Nose :	The red fruits blend elegantly with toast and spice notes.
 Palate :	On the palate the wine is ample and generous, with great tannins on the finish. Ageing will bring complexity.
Recommendations :	Grilled red meat with sauce, beef steak, lamb or poultry stew pairs well with the firm texture of the tannins and concentrated flavors. Cheeses with flavors developed : Epoisses, Langres, Soumaintrain, Livarot, Pont-l'Évêque but also Comté.
Serving condition in C° :	15-17°C
Alcohol content :	13
Cellar potential :	Drink within 8 years.
Acidity G/L :	0



Product code :	242955
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 m ³
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 :	641586356732
Carton Barcode :	13120585040827