CHARTRON TREBUCHET

Designation :	Pouilly-Fuissé	
Vintage :	2021	
Grape varieties :	Chardonnay	
Origin :	Located in the south of the Maconnais, the vineyards of Pouilly-Fuissé occupy the slopes and the base of the rocks of Solutré and Vergisson. They span over four villages: Solutré-Pouilly Fuissé, Vergisson and Chaintré.	an an an Statute
Vinification :	Traditional vinification. The grapes are pressed on arrival at the winery. The fermentation takes place in stainless steel tanks thermo-regulated at 16°C. The wine is aged for 15 months in oak barrels used between 1 and 4 times, with regular stirring to gain depth and complexity.	
Soil :	Stony boulders and a soil of clay and limestone from the Jurassic era.	Ricotte
Country origin :	FRANCE	
Sensory characteristic :		
Colour :	Pale gold with green highlights.	
Nose :	Elegant nose with mineral (flint) and citrus (lemon, grapefruit) notes.	
Palate :	The aromatic finesse finds its complexity with notes of roasted peanuts. The palate is rich and tense with a minerality that dominates the finish.	Chartron & Trébuchel
Recommendations :	Perfect with noble seafood (gambas, lobsters, crayfish) but also with foie gras and white meats with a creamy sauce (veal or poultry). Sushi pairs perfectly with its minerality. Ideal with Goat cheese.	POULLEY-FUISSÉ
Serving condition in C° :	11-12°C	
Alcohol content :	12.5	
Cellar potential :	Drink within 4 years.	
Acidity G/L :	0	

Chartron et Trébuchet

Product code :	242954	
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 m³	
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 :	641586357647	
Carton Barcode :	13120585040810	

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