

*A contemporary vision
on the great terroirs of Bourgogne*



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

“
 Each vintage
 embodies the sumptuousness
 of the great Chardonnays
 of Bourgogne
 ”

THE RENAISSANCE OF A GREAT NAME ON THE CÔTE DE BEAUNE

IN 2021, CHARTRON ET TRÉBUCHET IS PROUD TO PRESENT A RANGE OF BEWITCHING YET CONTEMPORARY GREAT WINES FROM BOURGOGNE. ESTABLISHED IN THE HEART OF THE GOLDEN TRIANGLE ON THE CÔTE DE BEAUNE, SINCE 1984, THE NAME HAS BEEN THE VERY EMBODIMENT OF THE SUMPTUOUSNESS OF THE GREAT CHARDONNAYS OF BOURGOGNE AND DESERVES ITS PLACE AT THE GREATEST MICHELIN-STARRED TABLES. TODAY, IT UNVEILS A NUMBER OF COMPLEX, AROMATIC, INTENSE CUVÉES THAT EXPRESS THE PURITY OF THE TERROIRS OF BOURGOGNE IN A FRESH TAKE ON CLASSICISM.

“The aim is not to
 revolutionise Bourgogne,
 BUT TO EXTRACT
 THE STUFF
 OF MYTH FROM IT”

Run by Serge de Bucy, Wine Acquisition Manager and Enologist, the transformation at Chartron et Trébuchet is a wonderful rebirth: *“We are trying to develop a modern take on our work as winegrowers and winemakers, whilst respecting the heritage represented by Chartron et Trébuchet, a great name in Bourgogne. In the cellar, we work with beautiful grapes from plots that we know well. We vinify and age Chartron et Trébuchet wines, patiently striving for maturity and perfect balance, for the work involved in the vinification of great wines is always a question of precision. Our aim is not to revolutionise Bourgogne, but to extract the stuff of myth from it.”*



The label
 AND ITS FAMOUS BLUE BORDER

Elegant and unmistakable, the label and its blue border have been retained in tribute to the history of Chartron et Trébuchet. Its pared down style reflects its very exigent criteria, a taste of timeless and elegant refinement. Chartron et Trébuchet exports its great terroir of Bourgogne to more than 20 countries worldwide.



“
The vinification
of great wines is
always a question of
precision

”

MONTRACHET

AT THE HEART OF THE GRAND CRUS

THEY ARE THE STUFF OF DREAMS FOR WINE LOVERS EVERYWHERE: GRAND CRUS FROM BOURGOGNE THAT BEAR THE NAME OF CHARTRON ET TRÉBUCHET ARE AMONG THOSE WINES THAT EVERYONE SHOULD TASTE AT LEAST ONCE IN THEIR LIFE.

From the purity of Chablis TO THE MAJESTIC WHITES OF THE CÔTE DE BEAUNE

Chartron et Trébuchet owes its reputation to the precision and elegance of its expertise and, in the greatest vintages, the power and complexity of the Grand Crus awaken genuine emotions. Their depth and concentration express a relationship specific to Bourgogne:

- **Chablis Bougros Grand Cru:** situated to the west of the grand cru slopes, Bougros vines are sheltered from the prevailing winds. Intensely mineral, it displays a sunny character and a memorable personality.
- **Corton Grand Cru white:** Corton, an elegant pedigree wine of great complexity, has tremendous ageing potential.
- **Corton-Charlemagne Grand Cru:** a gift from the Emperor Charlemagne to the Collegiate Church of Saulieu in 775, the Corton-Charlemagne plot illustrates the extraordinary ties that Bourgogne has with history. Grace and opulence define this astounding Grand Cru.
- **Clos de Vougeot Grand Cru:** an iconic Bourgogne and the jewel in the crown of the local Wine Route, the reputation of Clos de Vougeot has spread throughout the world.



Meursault, Chassagne-Montrachet, Puligny-Montrachet, THE GOLDEN TRIANGLE

Chartron et Trébuchet has been traditionally based in the Golden Triangle on the Côte de Beaune: the villages of Meursault, Puligny-Montrachet and Chassagne-Montrachet form an inseparable trio for all wine connoisseurs. Adjacent to the Grand Cru, Montrachet and Bâtard-Montrachet, they have become the very symbols of the name of Chartron et Trébuchet throughout the world.

GRAND CRUS, SMALL PLOTS

CHABLIS BOUGROS GRAND CRU:	15 HA
CORTON GRAND CRU (WHITES):	4.17 HA
CORTON-CHARLEMAGNE GRAND CRU:	57.70 HA
CLOS DE VOUGEOT GRAND CRU:	49.25 HA

“
 Certain winegrowers
 have been our partners
 for more than
 30 years

”

PHILOSOPHY

THANKS TO A METICULOUS SELECTION FROM THE VERY BEST TERROIRS IN BOURGOGNE AND THEIR EXPERTISE IN AGEING, THE NEW OWNERS OF CHARTRON ET TRÉBUCHET OFFER A CHOICE OF THE LOVELIEST APPELLATIONS, MAINLY WHITES, AND A SELECTION OF ONE OR TWO ICONIC REDS: MEURSAULT, SAINT-ROMAIN, BEAUNE PREMIER CRU LES EPENOTTES, CHABLIS PREMIER CRU, POMMARD PREMIER CRU, SANTENAY, VOLNAY, GEVREY-CHAMBERTIN, CHAMBOLLE-MUSIGNY, ETC. AND A SELECTION OF THE BEST CRÉMANTS DE BOURGOGNE.

Chartron et Trébuchet's œnologists procure grapes or musts from partner winegrowers of very long standing, some of them of more than 30 years, who respect a very precise series of quality specifications.

The most iconic cuvée from Chartron et Trébuchet continues to be the Puligny-Montrachet, the symbol of the firm's original founding. But Chartron et Trébuchet also produces the most glorious Grand Crus that Bourgogne can offer.

- Chablis Bougros Grand Cru
- Corton Grand Cru
- Corton-Charlemagne Grand Cru
- Clos de Vougeot Grand Cru

Vintage after vintage, Chartron et Trébuchet has delivered on their challenge to create uncompromising wines that symbolise the terroirs of Bourgogne.

“ Expressing the quintessence OF BOURGOGNE

At the initiative of Maison François Martenot, Chartron et Trébuchet has grown to put its name to a broad range, with a modern interpretation of the terroirs of Bourgogne, fully in line with the traditions of this historic name.

“It's a glorious renaissance for a House that has always been a model of purity and excellence,” confirms Serge de Bucy. *“We have our own take on the terroirs, but we also want to work in line with the philosophy of the original founders and remain in touch with the long history of Chartron et Trébuchet.”*



LIFE THE CHARTRON ET TRÉBUCHET WAY

A HASHTAG

#rêvedeBourgogne!

A COLOUR

Gold like Chardonnay

A FLAVOUR

Toasty

A CLUB

The Jeunes Restaurateurs d'Europe

A FOOD PAIRING

Foie gras ravioli

AN APP

Delectable

A WATCHWORD

Refinement

AN ADJECTIVE

Irresistible

A FLOWER

White peony

A NEIGHBOURHOOD

Saint-Germain

A MOTTO

No compromise

TASTING NOTES:

PULIGNY-MONTRACHET, The icon

PULIGNY-MONTRACHET IS THE VERY SYMBOL OF THE ORIGINS OF CHARTRON ET TRÉBUCHET. THIS APPELLATION INCLUDES 17 “CLIMATS” CLASSÉD PREMIER CRU. THE VILLAGE OF PULIGNY-MONTRACHET ALSO PRODUCES 4 GRAND CRUS.

Appellation: Puligny-Montrachet

Grape Variety: Chardonnay

Terroir: Limestone marl. To the south of the Côte de Beaune, the small village of Puligny-Montrachet nestles amid its famous vines; it lies only a stone's throw from Montrachet, one of the most admired white Grand Crus in the world.

Vinification and ageing: Alcoholic fermentation takes place in barrels, 30% of them in new oak. Ageing then continues, still in barrels, for 8 to 10 months during which the lees are regularly stirred to enhance depth and complexity. Ageing must always be elegant and reveal the wine without stifling it.

Tasting Notes: Remarkable for its balance, Chartron et Trébuchet's Puligny-Montrachet is a sensual wine with a fresh, flawless mouth and a full, invigorating finish. After its golden yellow robe, we come upon a silky texture that reveals fruit aromas sustained by a voluptuous softness and fullness and a mineral strength. Notes of white flowers rise on the nose, mingling perfectly with toasty, hazelnut aromas.



MEURSAULT: purity and elegance

IN THE HEART OF THE CÔTE DE BEAUNE,
AT A HEIGHT OF 200 TO 300 METRES
WITH AN EAST/SOUTH-EAST EXPOSURE,
THE VINEYARD SURROUNDS
THE TYPICALLY
BURGUNDIAN VILLAGE
OF MEURSAULT

Appellation: Meursault

Grape Variety: Chardonnay

Terroir: Limestone marl. Although the appellation is not blessed by any Grand Crus, it does produce Village wines and Premier Crus of extraordinary personality.

Vinification and ageing: Alcoholic fermentation takes place in oak barrels, 20% of them new. Ageing then continues, still in barrels, for 14 months, during which the lees are regularly stirred to enhance depth and complexity.

Tasting Notes: Pale yellow robe with vibrant glints of green. Aromas of honeysuckle, fern, preserved lemon, brioche and toast provide an expressive nose. The mouth is toothsome with hints of marzipan and hazelnut, followed by a crisp salty finish.



CHASSAGNE-MONTRACHET Premier Cru Les Embazées

SOUTH OF THE CÔTE DE BEAUNE,
THE VINES SURROUND THE VILLAGE
OF CHASSAGNE-MONTRACHET.
IT SHARES WITH PULIGNY-MONTRACHET, THE
UNCHALLENGED PRINCE AMONG
GREAT WHITE WINES, MONTRACHET GRAND CRU.
THE "LES EMBAZÉES" CLIMAT IS SITUATED
IN THE SOUTH OF THE APPELLATION,
ADJACENT TO SANTENAY.

Appellation: Chassagne-Montrachet Premier Cru
"Les Embazées"

Grape Variety: Chardonnay

Terroir: Limestone marl. The village produces three Grand Crus - Montrachet, Bâtard-Montrachet and Criots-Bâtard-Montrachet, in addition to 55 "Climats" classed as Premier Cru.

Vinification and ageing: Hand-picked grapes and traditional vinification. Alcoholic fermentation takes place in oak barrels, 20% of them new. Ageing then continues, still in barrels, for 14 months during which the lees are regularly stirred to enhance depth and complexity.

Tasting Notes: Pale yellow robe. When young, this wine presents a nose with toasted lemony notes which, over time, will melt away to enhance its complexity and make way for more subtle notes of white flowers such as jasmine and hawthorn. The mouth is incredibly rich and forceful, balanced and distinguished. A great contemporary classic.



CHABLIS BOUGROS

Grand Cru

THE CHABLIS GRAND CRU APPELLATION IS SITUATED AROUND THE VILLAGE OF CHABLIS IN THE YONNE “DEPARTMENT”. THE “BOUGROS” CLIMAT CAN BE FOUND TO THE NORTH-WEST, AT A HEIGHT OF 100 TO 250 METRES. ALTHOUGH IT LONG WENT UNNOTICED, OWING TO ITS OUTLYING SITUATION, BOUGROS IS LOVED FOR ITS SUNNY, INTENSELY MINERAL CHARACTER.

Appellation: Chablis Bougros Grand Cru

Grape Variety: Chardonnay

Terroir: Limestone and marl from *Exogyra virgula*, minute comma-shaped fossilised oysters. Soils formed in the Late Jurassic period 150 million years ago.

Vinification and ageing: Vinification 100% in barrels, 20% of them new. Direct pressing on arrival of the grapes in a pneumatic press, cold settling and stabulation for 48 hours. Fermentation in barrels at a low temperature (16-20°C) to preserve the aromas. Ageing in barrels on full lees for 15 months with regular stirring, 70 to 80% in new barrels.

Tasting Notes: Lovely pure golden green colour that develops into light yellow with age. It is vibrant and limpid. The fine, sumptuous nose unveils mineral aromas, floral notes of linden, dry fruits, honey and almond. The mouth is dense, full, opulent, deep and beautifully balanced.



CLOS DE VOUGEOT

Grand Cru

SITUATED IN VOUGEOT RIGHT IN THE HEART OF THE CÔTE DE NUITS, CLOS DE VOUGEOT GRAND CRU WAS FOUNDED IN AROUND 1110 BY CÎTEAUX ABBEY. IT COVERS AN UNBROKEN STRETCH OF LAND OF 49.25 HA, ENCLOSED BY WALLS BUILT 500 YEARS AGO. ABOVE THE CLOS, THE GRAND CRUS OF MUSIGNY AND GRANDS-ÉCHEZEAUX OCCUPY THE OTHER SIDE OF THE HILL.

Appellation: Clos de Vougeot Grand Cru

Grape Variety: Pinot Noir

Terroir: Considerable diversity of soils. At a height of around 255 metres, a shallow soil with a granular structure with abundant gravel on Bajocian limestone bed. At 250 m, a deep brown soil on limestone and then clayey pebble deposits. At around 240 m, deeper brown soil on a marl bed rich in clay and fine loam.

Vinification and ageing: Traditional vinification in temperature-controlled stainless steel tanks over a period of approximately 3 weeks. Cold pre-fermentation maceration at around 8°C. Punch-downs and pump-overs to extract colour and structure. Fermentation with a peak in temperature at around 30°C. Post-fermentation maceration at 25°C. Ageing in barrels for 14 months with malolactic fermentation. 70% in new barrels.

Tasting Notes: Deep red robe. The nose opens on fruity blackcurrant and raspberry notes. The aromatic intensity then grows on more complex notes of spices, wax, leather and coffee. The mouth is just as complex, with an incredible length and tannins that sustain and extend the finish wonderfully.



CORTON Grand Cru

THE HILL OF CORTON PRODUCES CORTON GRAND CRU: “THE KING OF THE BON-VIVANTS” IN THE WORDS OF CAMILLE RODIER (FOUNDER OF THE “CONFRÉRIE DU TASTEVIN”. THE HILL OF CORTON TAKES IN THE VILLAGES OF LADOIX-SERRIGNY, ALOXE-CORTON AND PERNAND-VERGELESSES, BETWEEN THE CÔTE DES PIERRES (SOUTH OF THE CÔTE DE NUITS, WHERE THE VINE GROWS IN QUARRIES OF COMBLANCHIEN STONE) AND SAVIGNY-LÈS-BEAUNE (NORTH OF THE CÔTE DE BEAUNE). THE VINEYARD STANDS AT A HEIGHT OF BETWEEN 250 AND 330 METRES, FORMING A NATURAL AMPHITHEATRE UNLIKE ANYTHING ELSE ON THE CÔTE.

Appellation: Corton Grand Cru

Grape Variety: Chardonnay

Terroir: Gently sloping reddish, stony, brown limestone soil, rich in marl with a high potassium content.

Vinification and ageing: Traditional vinification: direct pressing, on arrival of the grapes, in a pneumatic press, cold settling and stabulation for 48 hours. Fermentation in barrels at a low temperature of 16-20°C to preserve the aromas. Ageing in barrels on full lees for 16 months during which the lees are regularly stirred to enhance depth and complexity. 70 to 80% in new barrels.

Tasting Notes: Pale golden robe with glints of brightness. When young, floral notes of hawthorn and tea marry well with woody, toasted notes. Over time, aromas of preserved fruits and spices add greater complexity (baked apple, honey, cinnamon). Mineral hints (flint) and a marvellous liveliness guarantee tension and precision on the finish. Plenty of full-bodied, rich and generous structure on subtle vanilla and roasted flavours.



CORTON-CHARLEMAGNE Grand Cru

THE CORTON-CHARLEMAGNE GRAND CRU APPELLATION LIES TO THE NORTH OF THE CÔTE DE BEAUNE, BETWEEN THE VILLAGES OF PERNAND-VERGELESSES AND ALOXE-CORTON, ON STEEP SLOPES (20 TO 23%) ON THE HIGHEST PART OF THE MYTHICAL HILL OF CORTON.

Appellation: Corton-Charlemagne Grand Cru

Grape Variety: Chardonnay

Terroir: Marly soils in varying colours - yellowish, ochre, brown - rich in clay. Limestone beds alternate with marl beneath a thin layer of rendzina.

Vinification and ageing: Traditional vinification: direct pressing, on arrival of the grapes, in a pneumatic press, cold settling and stabulation for 48 hours. Fermentation in barrels at a low temperature of 16-20°C to preserve the aromas. Ageing on full lees for 16 months during which the lees are regularly stirred to enhance depth and complexity. 50% in new barrels.

Tasting Notes: Vibrant pale yellow robe. Complex, intense nose of toasted almonds and fern, citrus fruits, pineapple and linden. Forceful, generous mouth, in which we detect a persistent toastiness along with marzipan notes. Corton-Charlemagne displays magnificent concentration and a very fine length, underpinned by its minerality.



“
 Each cuvée
 is vinified separately
 to preserve the
 aromas of the wines
 ”

UNVEILING THE TERROIRS

AFTER SEVERAL YEARS WORKING TO DECANT THE QUINTESSENCE OF THE WHITE WINES OF THE LOIRE, SERGE DE BUCY, OUR WINE ACQUISITION MANAGER AND ŒNOLOGIST, HAS DEVELOPED A PASSION FOR THE GREAT WINES OF BOURGOGNE. IN TANDEM WITH BAPTISTE CORROT, AN ŒNOLOGIST, HE HAS STUDIED THE MOST RECENT VINTAGES IN AN EXTREMELY DEMANDING LIGHT, FOCUSING ON THE EXPRESSION OF THE TERROIRS, THE TREASURES REVEALED BY THE UNIQUE GEOLOGY AND THE “CLIMATS” SO PARTICULAR TO BOURGOGNE.

Selection by plot and an awareness OF EVERY MOMENT

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The secrets to a great wine:
 . Selection of the very best plots
 . Respect for the soil
 . Juice at the point of perfect balance
 . Plot by plot vinification
 . The expression of the grape

Serge de Bucy likes to bang on about the selection by plot practised in the vineyards: “The grapes are watched closely as they mature and only the very best plots are retained. The treatment and care of the vines are adapted to suit each particular soil type and we practise eco-friendly winegrowing that enables us to achieve extraordinary levels of maturity. The harvested grapes are placed in small grape boxes to protect them until they reach the sorting table. They are picked only when the balance between sugar and acidity has reached its optimum point. Each cuvée is then vinified separately to preserve the flavours and allow them to become more precise, more intense. Thanks to the modern plant installed at the winery in Meursault, we interfere with the grapes as little as possible in order to allow the terroir to express itself as best it can for each appellation”.



Serge de Bucy

Baptiste Corrot



AGEING: OR HOW TO GET THE VERY BEST EXPRESSION FROM THE WINE

IN WINEMAKING, AGEING IS A KEY PERIOD DURING WHICH THE WINE GAINS IN COMPLEXITY AND EXPRESSES THE BEST THE TERROIR HAS TO OFFER. CHARTRON ET TRÉBUCHET WINES ARE AGED FOR 14 TO 20 MONTHS FOR THE REDS AND 10 TO 18 MONTHS FOR THE WHITES. FOR THE RED WINES, WE GO FOR MATURITY AND FRESHNESS, WHILE THE WHITES ARE AGED ON LEES.

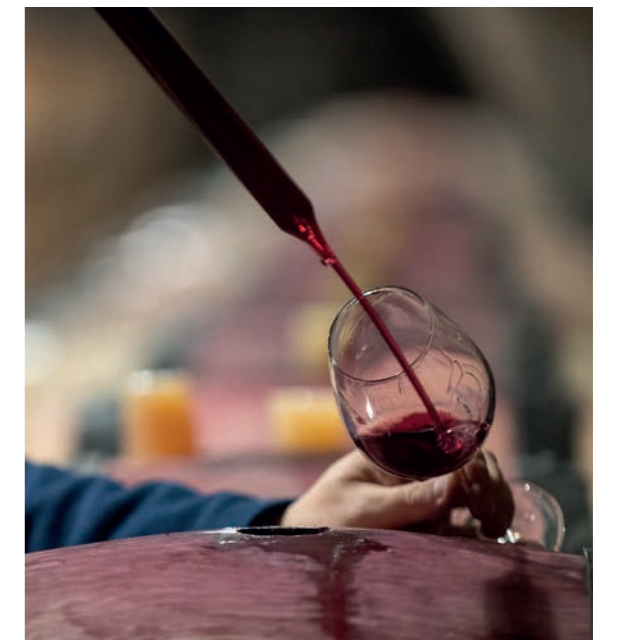
Preserving the aromas AND REVEALING THE TYPICITY



"We accord a great deal of importance to ageing the wines", explains Serge de Bucy.

"Twice a year, our team of œnologists pays a visit to our partner coopers to discuss and select the most suitable items, depending on vineyard plot, terroir and the personality of the wines. The frequency at which the lees are stirred also plays a significant role during ageing. One hundred percent of our barrels come from coopers in Bourgogne with whom we work closely, with blind tastings, heating tests, etc. For us, it's vital that we work with local partners who have a perfect understanding of the vineyards and are able to deal with custom requests".

The aim is to preserve the aromas of the wines and the expression of their fruit, while bringing out their typicity. Each cuvée is systematically aged in new barrels and in barrels of one or two wines before the final blends are made. Essential steps that reveal a subtle range of profiles and express the natural elegance of the wines and the delicacy of the aromas.



“
 In the 1980s,
 Chartron et Trébuchet
 spread the reputation of
 Puligny-Montrachet
 throughout the
 entire world
 ”

PULIGNY-MONTRACHET, ORIGINS

ESTABLISHED IN PULIGNY-MONTRACHET ON THE CÔTE-DE-BEAUNE IN 1984, CHARTRON ET TRÉBUCHET QUICKLY ACQUIRED A REPUTATION FOR EXCELLENCE. IT'S THE STORY OF A FRIENDSHIP: THE ICONIC NAME WAS CREATED BY TWO FRIENDS, JEAN-RENÉ CHARTRON AND LOUIS TRÉBUCHET, WHO INVESTED ALL THEIR STRENGTH AND ENERGY INTO DEVELOPING THE GREAT TERROIRS OF BOURGOGNE.

An international REPUTATION

When he went into partnership with Louis Trébuchet, Jean-René Chartron was already the owner of the property established in Puligny-Montrachet by Jean Chartron in 1859. The property already had a reputation for its plots of some of the most prestigious white Grand Crus on the Côte de Beaune, close to Montrachet.

Louis Trébuchet, a graduate of the famous École Polytechnique, decided on a career change to the Wine sector after working in the IT sector until 1973. He would then work for several Bourgogne wine merchants and would become a member of various trade organisations. He then devoted his efforts to the development of Chartron et Trébuchet.

The partnership with Jean-René Chartron marked the beginning of a great story and a wine that would become famous: Chartron et Trébuchet Puligny-Montrachet. The celebrated blue label became the point of reference for wine connoisseurs the world over. The House set the example in controlling vinification, ageing wines in barrels and making very great Bourgogne wines – particularly the great whites made from the Chardonnay grape.

In the 1990s, Louis Trébuchet became President of the Bureau Interprofessionnel des Vins de Bourgogne, a post he held for several terms during which he would leave an indelible mark on the history of winegrowing in Bourgogne.





THE INITIATIVE OF THE HOUSE OF FRANÇOIS MARTENOT

MAISON FRANÇOIS MARTENOT (THE HELFRICH FAMILY) ACQUIRED CHARTRON ET TRÉBUCHET IN 2016, AT THE SAME TIME AS SEVERAL OTHER HOUSES AND NAMES OF PARTICULAR REPUTE: MOINGEON, MOILLARD, PIERRE ANDRÉ... UNDER ITS LEADERSHIP, CHARTRON ET TRÉBUCHET WOULD PROGRESSIVELY RESTORE THE HOUSE TO ITS ORIGINAL LEVEL OF QUALITY AND ENJOY SIGNIFICANT INVESTMENT, PARTICULARLY WHEN IT CAME TO AGEING THE WINES.

“

“We found a firm that needed some attention and quality investments”, notes Serge de Bucy.

“Today, after several years of considerable change, we are getting enthusiastic feedback from wine connoisseurs on the developments we introduced to vinification. It’s up to us to continue prove ourselves in the years to come!”

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SELECTION 2021

The WHITES

BOURGOGNE - 75 cl					
<i>Regional Appellations</i>			2018	2019	2020
Bourgogne Aligoté				X	X
Bourgogne Chardonnay				X	X
Bourgogne Hautes Côtes de Beaune - Chardonnay				X	X
Bourgogne Hautes Côtes de Nuits - Chardonnay			X	X	
Mâcon-Villages - Chardonnay				X	X
Mâcon Charnay			X	X	
<i>The Mâconnais</i>			2018	2019	
Saint Véran			X	X	
Pouilly-Fuissé			X	X	
<i>Côte Chalonnaise</i>			2017	2018	2019
Montagny				X	X
Montagny Premier Cru "Les Bouchots"				X	X
Mercurey				X	X
Rully				X	X
Rully Premier Cru "Meix Cadot"			X	X	
<i>The Chablis Area</i>		2015	2017	2018	2019
Petit Chablis					X
Chablis					X
Chablis Premier Cru					X
Chablis Premier Cru "Beauregard"			X		
Chablis Premier Cru "Beuroy"				X	
Chablis Premier Cru "Mont de Milieu"				X	X
Chablis "Bougros" Grand Cru		X		X	
<i>Côte de Beaune</i>		2016	2017	2018	2019
Beaune Premier Cru "Champs Pimont"			X		
Chassagne-Montrachet				X	X
Chassagne-Montrachet Premier Cru "Les Embazées"			X	X	
Ladoix				X	X
Meursault				X	X
Puligny-Montrachet				X	X
Saint-Romain			X	X	
Santenay				X	X
Savigny-Lès-Beaune "Les Goudelettes"			X	X	
Savigny-Lès-Beaune Premier Cru "Les Hauts Jarrons"				X	
Corton Grand Cru			X		
Corton-Charlemagne Grand Cru		X	X		

SELECTION 2021

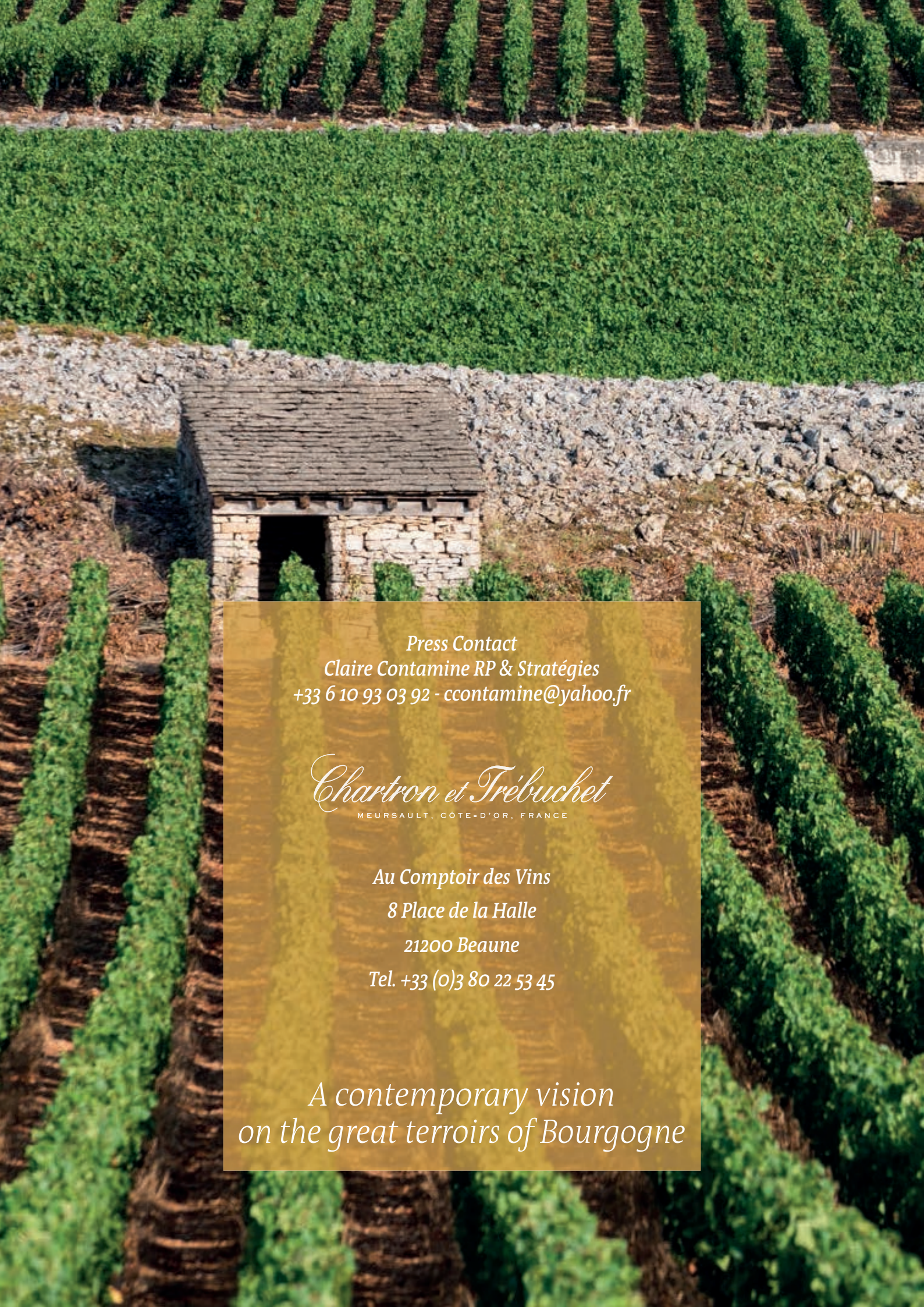
The REDS

BOURGOGNE - 75 cl					
<i>Regional Appellations</i>					
Bourgogne Pinot Noir					
2019 2020					
X X					
<i>Côte de Beaune</i>					
2016 2017 2018 2019					
Auxey Duresses Premier Cru "Le Val"			X		
Beaune Premier Cru "Les Epenottes"			X	X	
Ladoix			X	X	
Maranges Premier "Clos des Rois"			X	X	
Pernand Vergelesses Premier Cru "Vergelesses"					X
Pommard			X	X	
Pommard Premier Cru "Les Grands Epenots"	X	X			
Santenay			X	X	
Savigny-Lès-Beaune		X	X		
Savigny-Lès-Beaune Premier Cru "Aux Clous"		X	X		
Volnay		X	X		
<i>Côte de Nuits</i>					
2015 2016 2017 2018 2019					
Côte-de-Nuits-Villages			X	X	
Chambolle-Musigny			X		
Fixin			X	X	
Gevrey-Chambertin			X	X	
Gevrey Chambertin Premier Cru "Les Champeaux" ORGANIC					X
Nuits-Saint-Georges			X		
Nuits-Saint-Georges Premier Cru "Les Damodes"				X	X
Vosne-Romanée		X		X	
Clos de Vougeot Grand Cru	X	X			



Crémants DE BOURGOGNE

CREMANT DE BOURGOGNE - 75 cl			
2018			
Crémant de Bourgogne Brut Blanc - 100% Chardonnay 2018 Vintage			X
Crémant de Bourgogne Brut Rosé - Pinot Noir 2018 Vintage			X

An aerial photograph of a vineyard in Burgundy, France. The image shows neat rows of green grapevines on a hillside. In the center, there is a small, rustic stone building with a dark wooden roof and a simple doorway. The background is filled with more rows of vines stretching towards the top of the frame.

Press Contact
Claire Contamine RP & Stratégies
+33 6 10 93 03 92 - ccontamine@yahoo.fr

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

Au Comptoir des Vins
8 Place de la Halle
21200 Beaune
Tel. +33 (0)3 80 22 53 45

A contemporary vision
on the great terroirs of Bourgogne