

CHARTRON TREBUCHET

Designation: AOP Satin Véran

Vintage: 2021

Grape varieties: Chardonnay.

Origin: At the southern tip of the Mâconnais, this vineyard

brings together several villages in the North (Prissé and Davayé) and in the South (Leynes, Chasselas, Chânes, part of Solutré-Pouilly and of course Saint-Vérand) of the

Roche de Solutré.

Vinification: Traditional vinification. The grapes are pressed on arrival

at the winery using pneumatic presses. The fermentation takes place in stainless steel tanks thermo-regulated at 16°C. The wines are aged on fine lees for 10 months in

stainless steel vats.

Soil: Stony boulders and a soil of clay and limestone from the

Jurassic era.

Country origin: **FRANCE**

Sensory characteristic:

Intense and bright in colour with golden hues. Colour:

Nose: A delicate nose of citrus fruits and white fruits.

The palate is flavoured and wide with ripe fruits and fern Palate: notes. A nice harmony, a generous and complex wine

with a mineral and persistent finish.

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.

Serving condition in C°: 10-12°C Alcohol content: 13 Cellar potential: 3 years Acidity G/L: 0

Product code: 242956

Bottle type: 0,75 FRED BOUC FM NEUTRE

Capacity: 0.75 L

Empty bt weight / size in mm: : 0.53 Kg / L 83 x I 83 x h 299

Full bt weight: 1.28 Kg

15.75 Kg / L 345 x I 261 x h 312 Case weight / size in mm:

Cubic Capacity: 0.028 m³ Units per Case: 12 Number of layers: 5 Number of cartons per layer: 11

Number of cartons per palett:

Palett weight: 866.25 Kg **Bottle Barcode:** 641586357630 13120585040834 Carton Barcode:

