

CHARTRON ET TRÉBUCHET

Chablis Grand Cru "Bougros"

2018

History

Situated in the heart of the Bourgogne Golden Triangle (Puligny-Montrachet, Chassagne-Montrachet and Meursault), Chartron et Trébuchet is now recognised for the very high quality of its white wines, which include five Grand Crus, and is held in high regard by connoisseurs as the creator of the greatest Puligny-Montrachets, symbolic of the company.

Grape variety

Chardonnay

Origin

The Chablis Grand Cru appellation is located in the town of Chablis, in Yonne. The "Bougros" climate is located in the north-west, between 100 and 250 meters above sea level.

Vinification

Traditional vinification : The grapes are pressed immediately upon arrival at the winery in pneumatic presses. Settling, cold storing for 48h. A part of the wine ferments and age on total lies in stainless steel vats thermo-regulated at 16/20°C to preserve the aromas. The other part ferments and age in oak barrels on total lies. Ageing between 8 to 16 months with regular stirring to gain depth and complexity. Then the two cuvées are assembled.

Soil

Limestones and marls to *Exogyra virgula*, tiny fossil oysters. Upper Jurassic lands formed 150 million years ago.



Colour

Beautiful pure gold-green color that changes to light yellow with age. It is brilliant and limpid.



Nose

The sumptuous and delicate nose reveals mineral aromas, floral notes of lime blossom, dried fruits, honey and almonds.



Palate

The palate is dense, round, opulent and deep with a very nice balance.

Recommandations

The liveliness of this wine allows it to go perfectly with foie gras, crustaceans (lobsters, lobsters) or creamed poultry and white meats.

Serving

12 - 14°C

Cellar potential

Drink within 5 to 10 years



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