

CHARTRON ET TRÉBUCHET

Chassagne-Montrachet

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

South of the Côte de Beaune, the vineyards surround the village of Chassagne-Montrachet. Along with Puligny-Montrachet it shares the undisputed prince of all dry white wines: Grand Cru Montrachet (pronounced Mon-rachet).

Vinification

Traditional vinification: The grapes are pressed immediately upon arrival at the winery in pneumatic presses. Settling, cold storing for 48h. Fermentation in barrels at low temperature, 16/20° to preserve aromas. Ageing continues in barrels on total lies between 8 to 16 months with regular stirring to gain depth and complexity. 30% of new barrels.

Soil

The vineyards lie on an excellent limestone and stony soil.



Colour

Nice bright pale yellow in colour.



Nose

Intense nose of yellow fruits and acacia flower.



Palate

Expressive and round palate with citrus fruits notes lightly mentholated. Complex and long finish elegantly oaked.

Recommandations

Blends elegantly with meat and fish with a noble and beautiful texture (veal or chicken in white sauce, roasted sea bass, but also foie gras) or grilled seafood and sauce (shrimp, lobster ...). Delicious as an aperitif and with cheeses with a light taste (Camembert, Brie, Blue cheese, Goat cheese, Gruyere...).

Serving

12-14°C

Cellar potential

Drink within 4 years.



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