

CHARTRON ET TRÉBUCHET

Pouilly-Fuissé

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

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.

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.



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.

Recommandations

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

11-12°C

Cellar potential

Drink within 4 years.



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