

CHARTRON ET TRÉBUCHET

Clos de Vougeot Grand Cru

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

Pinot Noir

Origin

Located in Vougeot in the heart of the Côte de Nuits, Clos de Vougeot Grand Cru was founded around 1110 AD by the monks of nearby Abbaye de Cîteaux. Its 50.59 hectares have never been broken up and it retains its identity intact within the walls which were built to enclose it 5 centuries ago. On the slopes at the upper end of the Clos, it abuts on the vineyards of Musigny and Grands-Échezeaux.

Vinification

Traditional vinification in thermos-regulated stainless steel vats on a 3 weeks period: Cold pre-fermentation maceration around 8 ° C. Pigeages and pumping over to extract colour and structure. Fermentation with a peak temperature around 30 ° C. Post fermentation maceration at 25 ° C. Ageing in oak barrels between 8 to 16 months with malolactic fermentation. 70 to 80% of new oak barrels.

Soil

A great diversity of soils. At about 255 metres above sealevel, soil only 40 cm deep, coarse-grained and gravelly over a limestone base. At about 250 metres, shallow soil, brown, more clayey, overlying broken limestone. At around 240 metres, brown deeper soil on a layer of marl, rich in clay and alluvium.



Colour

Deep red in colour.



Nose

The nose opens on fruity notes of blackcurrant and raspberry, then the aromatic intensity increases on more complex notes of spice, wax, leather and coffee.



Palate

The palate is also complex, of an incredible length, with tannins which support and extend admirably the finish. Unmistakably among the greatest wines of Burgundy, this wine will reach its peak in the 2020s.

Recommandations

Serve with strong dishes of: grilled red meats and game, roasted or stewed, and roasted or glazed poultry. Strong flavored cheese: Livarot, Munster, Maroilles, Epoisses, Langres, Soumaintrain...

Serving
14-16°C

Ce
Dr



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