

Founded in 1984 in Puligny-Montrachet, in the Côte de Beaune, Chartron & Trébuchet quickly built a reputation for excellence. Nowadays, it is the Helfrich family who proudly continues the winery's legacy. Initially known for its great Whites, the winery soon expanded its range to Reds, now representing all 5 regions of Bourgogne. This marks the beginning of a new era in which savoir faire and precision remain at the forefront. "We are trying to develop a modern take on our work as winegrowers and winemakers, whilst respecting the heritage represented by Chartron & Trébuchet, a great name in Bourgogne. In the cellar, we work with beautiful grapes from plots that we know extremely well. Patience is key when vinifying our wines as we work to find the perfect balance, between ripeness and elegance - a question of precision. Our aim is not to revolutionise Bourgogne, but to portray the region in all its glory, says Serge De Bucy, Chartron & Trébuchet's Oenologist"



AOP: Bourgogne Hautes Côtes de Nuits



Shiny yellow with green highlights.



The nose is expressive, lemony and mineral, well balanced with dry fruits notes.



The palate is fresh, aromatic with persistent aromas of white flowers and a nice toasted finish.



The liveliness of the wine combines perfectly with snails. Perfect also with poultry (in stew or grilled), veal with sauce, baked, stewed or raw fish, shellfish. Cheese: Camembert, Brie, Blue cheese, Goat cheese, Gruyère, Gouda...



10 - 12°C



Drink within 3 years

Cépages Chardonnay

Situation Géographique The Bourgogne Hautes Côtes de Nuits overlooks the Côte de Nuits to the west of the woods of Corton above Gevrey-Chambertin. The vineyards are located between 300 and 400 meters above sea level.

Sol The soil consists of limestone containing some marl and clay.

Vinification Traditional vinification. The grapes are pressed immediately upon arrival at the winery in pneumatic presses. Fermentation in stainless steel vats thermoregulated at 16°C. Aged in oak barrels during 8 to 10 months.