

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 Chardonnay



Brilliant pale yellow robe with golden highlights.



To be enjoyed with a fish in cream sauce or poultry with Epoisses.



The nose, enhanced by the vanilla and toasted notes of the oak barrel, evokes floral, peach and almond scents.



10 - 12°C



Powerful and tense attack, the middle of mouth is all in roundness and length.



Drink within 3 to 5 years

Cépages Chardonnay

Situation Géographique Grapes mainly come from plots located in the Côte d'Or. As the south of Burgundy benefits from a sunnier climate, we obtain very rich and ripe grapes from vines between 15 and 40 years old.

Sol Limestone and marl.

Vinification Traditional vinification: Pressing and settling is done directly by vine growers who have been our partners for many years. The best musts are then blended to craft a Bourgogne Chardonnay that is powerful, elegant and fresh. The cuvée is then seeded in yeast and chilled at 15 ° before being sent to our Savigny Les Beaune site for being fed into 228L oak barrels. Alcoholic fermentation takes place in oak barrels. Ageing in oak barrels for 10 months ; 25% new oak; 25% oak barrels used once ; 25% used 2 times ; 25% used 3 times. Regular stirring and ullage to gain in richness and roundness. Natural malolactic fermentation which brings complexity to the wine