

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



Ruby red.



Round wine, ideal for white meats such as rabbit but also lamb and duck, and grilled meats. Surprising good with sweet and sour or slightly spicy dishes (duck with orange...). Cheeses moderately strong: Camembert, Saint Paulin, Morbier, Reblochon...



Aromas of fresh red fruit (raspberry, cherry, blackcurrant) but also hints of liquorice and roasted coffee.



14 - 16°C



On the palate, the tannins are round, with body and a firm and precise structure. A little acidity brings freshness and finesse on the finish and supports the aromatic intensity



Drink within 3 years

Cépages Pinot Noir

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 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 between 8 to 16 months with malolactic fermentation. A part of the wine is aged in oak barrels (30%), the other part in stainless steel vats (70%). 20% of new oak barrels.