

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 at all its glory, says Serge De Bucy, Chartron & Trébuchet's Oenologist"



AOP: Bourgogne Pinot Noir



A beautiful deep garnet color with purplish highlights.



Excellent with stewed veal.



A delicate nose of wooden notes combined with red and black fruits aromas.



14°-15°C



The palate is rich and powerful with silky tannins ending on a long lasting finish.



Drink within 3 to 5 years

Cépages Pinot Noir

Situation Géographique The grapes are exclusively selected from parcels located in the heart of the Côte-d'Or.

Sol The soil consists of limestone containing marl and clay.

Vinification Traditional vinification, after a severe sorting, the grapes are cooled in stainless steel vats for 5 to 7 days to reveal fruity aromas. Long fermentation in thermo-regulated stainless steel vats during which pigeages and pumping over are performed. The wine is then gravity fed into 228L oak barrels used between 1 to 4 times, 40% new oak barrels. Maturing for 12 to 15 months in oak barrels during which natural malolactic fermentation takes place.