

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 Bucs, Chartron & Trébuchet's Oenologist"

AOP: Chablis



Bright pale yellow in colour.



Open nose of white fruits with a nice minerality offering complexity.



The palate is well-balanced and the finish is lemon flavoured and fresh.



Perfect with hot oysters or fish in sauce, but also with white meats in sauce (veal, poultry). Sushi pairs perfectly with its minerality. Goat cheese, Blue cheese and Comté.



10 - 11°C



Drink within 3 years

Cépages Chardonnay

Situation Géographique Located in northern Burgundy near Auxerre, the Chablis vineyards are alongside a small river aptly named: the Serein ("Serene").

Sol The Chablis region is a limestone plateau cut by valleys. The Premier Crus lie on a stratum dating from the Kimmeridgian (155 millions years BC) with alternating marl and limestone and tiny deposits of oysters in the rock, reminiscent of the warm and shallow sea which then covered Burgundy.

Vinification Traditional vinification: The grapes are pressed immediately upon arrival at the winery in pneumatic presses. Settling, cold storing for 48h. Fermentation in stainless steel vats thermo-regulated at 16/20°C to preserve the aromas. Ageing in stainless steel vats on total lies between 8 to 10 months with regular stirring to gain depth and complexity.