

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: Côte de Nuits-Villages



Intense purple colour .



Aromas of fresh red fruit very intense (cherry, black currant) with notes of spices (cinnamon).



A supple wine with soft tannins with a fat roundness and a nice depth.



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...



14 - 16°C



Drink within 3 years

Cépages Pinot Noir

Situation Géographique The Côte de Nuits-Villages wines are produced in the Côte de Nuits. In the North, the communes of Fixin and Brochon and in the South, Premeaux-Prissey, Comblanchien and Corgoloin.

Sol Very hard and stony limestone on a regular and gentle slope. At the base of the hill, brown soil covered with silt.

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 in oak barrels between 8 to 16 months with malolactic fermentation. 20 to 30% of new oak barrels.