

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 Bucey, Chartron & Trébuchet's Oenologist"

AOP: Corton Charlemagne Grand Cru



Pale golden color which changes shade over time.



The delicacy of this wine combines perfectly with foie gras, noble shellfish such as lobster, crab. Poultry and veal in white sauce also pair well. Cheeses with a light taste (Camembert, Brie, Blue cheese, Goat cheese, Gruyere...).



The nose has a great aromatic complexity that gains strength with aeration: candied orange, hawthorn, hazelnut, hot brioche...



14 - 16°C



These greedy and generous flavors on the palate, alongside a nice acid characteristic of the vintage frame provide great length in the mouth and a good aging potential.



Drink within 10 years

Cépages Chardonnay

Situation Géographique The vineyard is located in the north of the Côte de Beaune, between the villages of Aloxe-Corton and Ladoix-Serrigny, on the heights of the mythical mountain of Corton.

Sol Stony sloping ground consisting of reddish brown limestone, rich in marl with a high potassium content.

Vinification Harvest by hand. Traditional vinification. The grapes are pressed immediately upon arrival at the winery in pneumatic presses. The alcoholic fermentation is carried out in oak barrels, 50% new oak. The wine is aged for 18 months in oak barrels with regular stirring to gain depth and complexity.