

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: Montagny Premier Cru "Les Bouchots"



Bright yellow in colour with green hues.



Its freshness and finesse allow it to be enjoyed as an aperitif. It also pairs well with white meat in sauce. At the sea side, it will be perfect with a plate of shellfish (lobster, scallops) steamed or poached or noble fish just fried, grilled or steamed. Cheeses: Goat cheese, Beaufort Comté, Emmental...



A complex and expressive nose of white flowers, underlined by some notes of lime.



10 - 12°C



The palate is ample, well-balanced with aromatic notes of citrus fruits and honeysuckle. A mineral and long finish.



Drink within 3 years

Cépages Chardonnay

Situation Géographique At the southern tip of the Côte Chalonnaise, 4 villages (Buxy, Montagny-lès-Buxy, Jully-lès-Buxy and St. Vallerin) share the appellation Montagny, which produces only white wines.

Sol An ideal soil for Chardonnay, consisting of limestone and marl.

Vinification Traditional vinification. The grapes are pressed immediately upon arrival at the winery in pneumatic presses. Alcoholic fermentation in oak barrels then the wine is ageing for 12 months in oak barrels