

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: Savigny-Lès-Beaune



Deep red with purple highlights



Red fruit on the nose which opens with notes of cherry, strawberry and raspberry.



Good balance on the palate with a nice structure that holds well on the finish with a little acidity that provides freshness and vanilla and roasted notes all nicely assembled.



Ideal with cured hams and fibrous and subtle meats (rabbit and boiled beef), or spiced meat and poultry (curry), organ meats in sauce and game. Cheese with soft flavours: Brillat-Savarin, Vacherin, Brie de Meaux, Citeaux...



15 - 16°C



Drink within 5 years

Cépages Pinot Noir

Situation Géographique In the Northwest of the Côte de Beaune. The vineyards surround the picturesque village of Savigny-lès-Beaune.

Sol The soil is composed of limestone mixed with clay.

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% of new oak barrels.