Chartron et Trébuchet

Chablis 1er Cru "Mont de Milieu"

2018



History

Situated in the heart of the Bourgogne Golden Triangle (Puligny-Montrachet, Chassagne-Montrachet and Meursault), Chartron et Trébuchet is now recognised for the very high quality of its white wines, which include five Grand Crus, and is held in high regard by connoisseurs as the creator of the greatest Puligny-Montrachets, symbolic of the company.

Grape variety

Chardonnay

Origin

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

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 for a part of the wine, at low temperature, 16/20° to preserve aromas. The other art is aged in barrels. Ageing on total lies between 8
to 16 months with regular stirring to gain depth and complexity. The two cuvées are then assembled.

Soil

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. Mont de Milieu takes its name from the fact that it once represented the boundary between burgundy and champagne.

Colour

A pale and bright yellow dress.

Nose

A complex and mineral nose, which expresses aromas of hazelnuts.

Palate

Bold, winey and expressive. Oaky melted and beautiful length on the palate. Fresh finish.

Recommandations

Perfect with seafood trays, fish in sauce, ripened cheeses, and also white meats in sauce.

Serving

10 - 11°C

Cellar potential

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