Chartron et Trébuchet

Meursault

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

In the heart of the Côte de Beaune, between 200 and 300 meters above sea level and facing East / Southeast, the vineyards surround the picturesque village of Meursault.

Vinification

Traditional vinification: The grapes are pressed immediately upon arrival at the winery in pneumatic presses. Settling, cold storing for 48h. Fermentation in barrels at low temperature, 16/20° to preserve aromas. Ageing continues in barrels on total lies between 8 to 16 months with regular stirring to gain depth and complexity.20 to 30% of new barrels.

Soil

The vineyards find their excellence on calcareous marl.

Colour

Light yellow in colour with bright green hues.

Nose

The flavours of honeysuckle, fern, candied lemon, brioche and toasted bread form the bouquet.

Palate

The palate is tasty with some notes of almond paste and hazelnuts. The finish is both saline and crispy.

Recommandations

Blends elegantly with meat and fish with a noble and beautiful texture (veal or chicken in white sauce, roasted sea bass, but also foie gras) or grilled seafood and
sauce (shrimp, lobster ...). Delicious as an aperitif and with cheeses with a light taste (Camembert, Brie, Blue cheese, Goat cheese, Gruyere...).

Serving

12-14°C

Cellar potential

Drink within 5 years.