Chartron et Trébuchet

Chassagne-Montrachet 1er Cru "Les Embazées"

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

South of the Côte de Beaune, the vineyards surround the village of Chassagne-Montrachet. Along with Puligny-Montrachet it shares the undisputed prince of all dry white wines: Grand Cru Montrachet (pronounced Mon-rachet).
The Climat "Les Embazées" is located South of the the appellation and on the edge of the village of Santenay.

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 15 months in oak barrels with regular stirring to gain depth and complexity.

Soil

The vineyards lie on an excellent limestone and stony soil.

Colour

Pale yellow in colour.

Nose

When young this wine has roasted and lemony notes, which will merge over time to gain complexity and giveway to more subtle notes of white flowers like jasmine
and hawthorn.

Palate

The palate is incredibly rich and powerful, balanced and distinguished.

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

Ce

Dri

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