Chartron et Trébuchet

Corton Grand Cru

2017



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

Corton Grand Cru vineyard is located in the North of the Côte de Beaune, between the villages of Aloxe-Corton and Ladoix-Serrigny, on the heights of the mythical
mountain of Corton.

Vinification

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

Soil

Stony sloping ground consisting of reddish brown limestone, rich in marl with a high potassium content.

Colour

Pale gold colour with bright reflections.

Nose

Young floral hawthorn and tea notes blend with woody and toasted notes. Over time, aromas of candied fruits will bring complexity.

Palate

Strutured, full, rich and generous, with fine notes of vanilla and roasting.

Recommandations

The delicacy of this wine combines perfectly with foie gras, noble shellfish such as lobster, crab. Poultry and veal in white sauce also pair well. Cheeses with a light
taste (Camembert, Brie, Blue cheese, Goat cheese, Gruyere...).

Serving
14-16°C

Cellar potential
Drink within 10 years.

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