

Chartron et Trebuchet Chablis 1er Cru Montmains

Maison Chartron et Trebuchet

France - Burgundy - Chablis Premier Cru

Subtle lemony and floral notes open out onto more mineral nuances. The attack is frank and precise, with a remarkable finish. Aromas of chalk, jasmine and lemon confit embellish the mouth.

Specifications

Appellation	Chablis Premier Cru
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	20 years average
Agricultural Practices	Sustainable
Vinification	The wines are aged on fine lees for 10 months in stainless steel.
Pairings	Perfect with hot oysters or fish in sauce, but also with white meats in sauce (veal, poultry). Sushi pairs perfectly with its minerality. Goat cheese, Blue cheese and Comté.



Codes, Weights and Measures

UPC	7 84585 02125 3
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02125 0
Case Weight	36
Cases/Pallet	56
Layers/Pallet	7
ABV	13.00%
SRP	\$ 57.99 USD 750mL Bottle