

Chartron et Trebuchet Chablis

Maison Chartron et Trebuchet

France - Burgundy - Chablis

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

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. Yields are 60 hl/ha.

Clear pale golden color. The nose is both floral and mineral. The palate reflects the nose with fresh notes of citrus, chalk and green tea. The finish is accurate and crystalline.

Specifications

Appellation	Chablis
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	20 years
Certifications	
Soil type	limestone & marl
Vinification	Traditional vinification. The grapes are pressed on arrival at the winery using pneumatic presses. The fermentation takes place in stainless steel tanks thermoregulated at 16 degrees C. Aged on the lees for 9 months. Yield 60 hl/ha.
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 cheese.



Codes, Weights and Measures

UPC	7 84585 02129 1
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02129 8
Case Weight	36
Cases/Pallet	56
Layers/Pallet	7
ABV	12.50%
SRP	\$ 44.99 USD 750mL Bottle

Reviews and News

2020 Chartron et Trebuchet Chablis - 90 PTS - W&S

2020 Chartron et Trebuchet Chablis - 88 PTS - WE

2019 Chartron et Trebuchet Chablis - 89 PTS - WE