

Chartron et Trebuchet Chassagne Montrachet 1er Cru Les Embazees

Maison Chartron et Trebuchet

France - Burgundy - Chassagne-Montrachet Premier Cru

The wine is produced in the south of the Côte de Beaune, from vineyards surrounding the village of Chassagne-Montrachet. The Climat "Les Embazées" is located South of the the appellation and on the edge of the village of Santenay.

A nose of citrus and candied lemon characterizes the Chassagne-Montrachet 1er Cru "embazees" . These aromas echo on the powerful and rich palate with notes of almond paste, honey and vanilla. An ample and generous wine with a nice mineral finish.

Specifications

Appellation	Chassagne-Montrachet Premier Cru
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	50 years
Agricultural Practices	Sustainable
Soil type	limestone, stone
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.
Pairings	Pairs well 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 with cheeses (Camembert, Brie, Blue cheese, Goat cheese, Gruyere...).



Codes, Weights and Measures

UPC	7 84585 01946 5
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01946 2
Case Weight	36
Cases/Pallet	56
Layers/Pallet	7
ABV	13.50%
SRP	\$ 134.99 USD 750mL Bottle

Reviews and News

2018 Chartron et Trebuchet Chassagne-Montrachet Premier Cru Les Embazees - 92 PTS - WE

2013 Chartron et Trebuchet Chassagne-Montrachet Premier Cru Les Embazees - 93 PTS - WE