

# Chartron et Trebucet Puligny Montrachet

Maison Chartron et Trebucet

France - Burgundy - Puligny Montrachet

Located in the South of the Côte de Beaune, the vineyards surround the village of Puligny-Montrachet.

Golden yellow color with green reflections. Mineral (flint) and floral (hawthorn) aromas intertwined with buttery notes of warm croissant blend elegantly with hints of honey and hazelnuts. On the palate, there is a great concentration of flavors. A powerful and distinguished finish.

Specifications	
Appellation	Puligny Montrachet
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	30 years
Certifications	
Soil type	limestone, marl
Vinification	Aged 18 months in French oak barrels. Traditional vinification: The grapes are pressed immediately upon arrival at the winery in pneumatic presses. Settling, cold storing for 48h. Fermentation in barrels at low temperature, 16/20° to preserve aromas. Ageing continues in the barrels on the lees for 18 months (30% new) with regular stirring to gain depth and complexity.
Pairings	This Puligny Montrachet is a great match with meat and fish (veal or chicken in white sauce, roasted sea bass, but also foie gras) or grilled shell fish with sauce (shrimp, lobster...). Delicious as an aperitif or with mild tasting cheese (camembert, brie, blue, goat, gruyere...).



Codes, Weights and Measures	
UPC	7 84585 01583 2
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01583 9
Case Weight	36
Cases/Pallet	56
Layers/Pallet	7

<b>ABV</b>	13.00%
<b>SRP</b>	\$ 116.99 USD 750mL Bottle

## Reviews and News

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