

Chartron et Trebuchet Saint Veran

Maison Chartron et Trebuchet

France - Burgundy - Saint Veran

Clear pale yellow in color. Fresh notes of lime, verbena and tea. The mouth offers a great acidity, with floral and citrus aromas.

Specifications

Appellation	Saint Veran
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	21 years
Agricultural Practices	Sustainable
Vinification	Traditional vinification. Fermented in thermoregulated stainless steel. Yield 60 Hl/ha.
Pairings	Perfect with noble seafood (gambas, lobsters, crayfish...) but also with foie gras and white meats with a creamy sauce (veal or poultry). Sushi pairs perfectly with its minerality. Ideal with Goat cheese as well.



Codes, Weights and Measures

UPC	7 84585 01974 8
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01974 5
Case Weight	36
Cases/Pallet	56
Layers/Pallet	7
ABV	13.00%
SRP	\$ 28.99 USD 750mL Bottle

Reviews and News

2018 Chartron et Trebuchet Saint Veran - 88 PTS - WE