

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE JEAN CHARTRON

AOP Bourgogne Hautes Côtes de Beaune
White

PRESENTATION

Founded in 1859, Domaine Jean Chartron is a historic reference in Puligny-Montrachet. For five generations, the Chartron family has cultivated one of the most beautiful viticultural heritages of Côte de Beaune, with 14 hectares of vines, mostly classified as Premiers and Grands Crus. The estate has several exceptional monopolies: Puligny-Montrachet 1er Cru Clos de la Pucelle Puligny-Montrachet 1er Cru Clos du Cailleret Chevalier-Montrachet Grand Cru Clos des Chevaliers (monopoly since 1917) Jean-Michel Chartron and his sister Anne-Laure perpetuate reasoned viticulture, with careful soil work and precise vinifications, favoring the pure expression of Chardonnay. The wines stand out for their elegance, mineral tension, and remarkable aging capacity.

VARIETAL

Chardonnay 100%

LOCATION

Two parcels located in the village of Nantoux: "Sous la Roche" and "En Bois Guillemain".
Age of vines: 40 ans years old

TERROIR

Clay-limestone soils.

IN THE VINEYARD

Natural grass cover maintained after harvest until late March. Application of compost and organo-mineral amendments in late autumn or early winter. Poussard pruning from planting to ensure better sap flow management. Light surface tillage. Mechanical inter-row hoeing and manual weeding around the base of the vines. Canopy trimming at 1.30 meters.

HARVEST

Manual harvesting.

WINEMAKING

Fermentation in oak barrels (100% barrels between 1 to 5 years old).

AGEING

Aged on fine lees in barrels for 8 months, then matured in tanks for a further 3 months.

SERVING

Serving Temperature: 10 to 12°C

AGEING POTENTIAL

3 to 5 years

TASTING

The Jean Chartron Vieilles Vignes Blanc from the Hautes-Côtes de Beaune reveals a bright, pale gold hue with occasional green highlights—a sign of freshness. The nose is refined and alluring, with aromas of ripe white fruits such as pear and baked apple, accented by wildflowers and acacia. The oak ageing, subtly handled, adds discreet buttery and vanilla notes, enhancing the structure without overwhelming it. On the palate, the wine shows roundness, richness, and persistence. It opens on crisp fruit, expands with volume, and finishes with a chalky minerality that lends both elegance and length.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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FOOD PAIRINGS

This Vieilles Vignes white pairs beautifully with refined dishes. As an aperitif, it shines with seafood (oysters, shrimp) or smoked salmon toasts. At the table, it complements grilled or pan-seared noble fish (sea bass, bream), creamy poultry dishes, or lightly roasted veal. Fresh cheeses (goat, faisselle) or soft cheeses (Brie, young Camembert) bring out its freshness and floral-vanilla notes. For contrast lovers, pair it with a mild mushroom risotto or delicately spiced cuisine to highlight its round texture and mineral finish.

PRODUCTION VOLUME

90000

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