



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE JEAN CHARTRON

AOP Corton-Charlemagne Grand Cru
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

Located on the Corton hillside, on the Pernand-Vergelesses side, this parcel is southeast-facing.

Age of vines: 60 ans years old

TERROIR

Clay-limestone soils.

IN THE VINEYARD

Natural grass cover from harvest until the end of March. Composting and organo-mineral amendments applied in late autumn to early winter. Poussard pruning from replanting to improve sap flow management. Light soil tilling, hand hoeing and inter-row cultivation to clean around the vines. Canopy trimming at 1.30 meters.

HARVEST

Manual harvest with careful sorting of grapes.

WINEMAKING

Fermentation in oak barrels (30% new oak / 70% barrels aged 1 to 5 years).

AGEING

Aged on fine lees for 14 months in oak barrels, followed by 4 months in stainless steel tanks.

SERVING

Serving temperature: 13-15°C

AGEING POTENTIAL

Over 15 years

TASTING

From the heights of the Corton hillside, the "emperor" reveals a pale golden robe and aromas of blooming almond trees. Intensely structured right from the first sip.

FOOD PAIRINGS

This wine deserves noble and delicately powerful dishes. Natural pairings include foie gras, where its bitterness is offset by the minerality and power of Corton-Charlemagne. More classic options include refined shellfish with rich flesh, offering spectacular harmony lobster, spiny lobster, crab... Poultry and veal in white sauce also make fitting companions, as do blue cheeses.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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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PRODUCTION VOLUME

90000

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