



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE JEAN CHARTRON

AOP Chevalier-Montrachet 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

Le Clos des Chevaliers Montrachet, within the Chevalier-Montrachet appellation, is a family-owned monopole. Its surrounding stone walls enhance sunlight reflection, providing a consistently stable temperature. Age of vines: 60 ans years old

TERROIR

Clay-limestone soils.

IN THE VINEYARD

Natural grass cover from post-harvest until late March. Composting and organo-mineral amendments applied in late autumn to early winter. Poussard pruning from replanting to improve sap flow. Soil is lightly tilled, with manual hoeing and inter-row cultivation to maintain clean vine bases. Canopy topped at 1.30 meters.

HARVEST

Manual harvest with meticulous grape sorting.

WINEMAKING

Fermentation in oak barrels (40% new oak / 60% 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

Each vintage of Chevalier impresses with its metronomic consistency. Beneath its pale robe lies a bouquet quintessentially Burgundian, evoking wildflowers along vineyard walls almond blossom, hawthorn, and dog rose lifted by a subtle hint of pollen.

FOOD PAIRINGS

Scallops, lobster, spiny lobster, and sea bass grilled, roasted, or with fennel. Paella, Bresse chicken with cream sauce. Brie and Camembert cheeses.

PRODUCTION VOLUME

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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