

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE JEAN CHARTRON

AOP Chassagne-Montrachet  
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**

This plot lies at the foot of Chassagne, next to the historic Morgeot Abbey.  
Age of vines: 60 ans years old

**TERROIR**

Clay-limestone soils.

**IN THE VINEYARD**

Natural grass cover after harvest until the end of March. Compost and organo-mineral amendments are applied in late autumn to early winter. Poussard pruning from replanting ensures better sap flow management. Soils are lightly tilled; inter-row blades and hand-hoeing are used to clean around the vines. Vines are trimmed to 1.30 m.

**WINEMAKING**

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

**AGEING**

The wine is aged on fine lees for at least 12 months in oak barrels, followed by 4 months in stainless steel tanks.

**SERVING**

Serve at 10–12°C.

**AGEING POTENTIAL**

3 to 5 years

**TASTING**

This Chassagne-Montrachet white pairs ideally with refined dishes that highlight its finesse: grilled white fish or fish with a light sauce, shellfish and crustaceans, or roasted poultry in cream. It also shines alongside fragrant risottos or delicately seasoned veal dishes. On the cheese side, soft or warmed cheeses such as a lightly matured Brie or Chaource enhance its aromatic richness while preserving its mineral freshness.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## FOOD PAIRINGS

Ce vin blanc de Chassagne-Montrachet s'accorde idéalement avec des mets nobles qui font ressortir sa finesse : poissons blancs grillés ou en sauce légère, coquillages et crustacés, volailles rôties à la crème. Il est également remarquable avec des risottos parfumés ou des plats de veau délicatement assaisonnés. Côté fromages, des pâtes molles ou chaudes, comme un Brie ou un Chaource légèrement affiné, sublimeront sa richesse aromatique tout en respectant sa fraîcheur minérale.

## PRODUCTION VOLUME

90000

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