



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE JEAN CHARTRON

AOP Bourgogne Chardonnay
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

Planted in the village of Puligny-Montrachet, these parcels benefit from the underground water table and the distinctive minerality of this prestigious appellation. Age of vines: 45 ans years old

TERROIR

Clay-limestone soils.

IN THE VINEYARD

Natural grass cover maintained after harvest until the end of March. Compost and organo-mineral amendments applied in late autumn to early winter. Pousard pruning from replanting for optimal sap flow management. Light soil tillage, inter-row hoeing, and manual weeding at the vine base. Canopy trimming at 1.30 meters.

HARVEST

Manual harvest.

WINEMAKING

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

AGEING

Aged on fine lees for 8 months in oak barrels, followed by 3 months in stainless steel tanks.

SERVING

Serving Temperature: 10 to 12°C

AGEING POTENTIAL

3 to 5 years

TASTING

Behind its golden brilliance, the wine releases a fragrant blend of honeysuckle and fresh almond. From the very first sip, it reveals juicy yellow fruit—like ripe peach—wrapped in a rounded, smooth texture with a hint of richness.

FOOD PAIRINGS

Ideal with refined charcuterie platters or white meats such as guinea fowl in salmis sauce.

PRODUCTION VOLUME

90000

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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