



### PRODUCER PROFILE

Estate owned by: Jean-Michel Chartron  
Winemaker: Jean-Michel Chartron  
Estate founded: 1859  
Region: Burgundy  
Country: France

## Domaine Jean Chartron Santenay "Champs Perrier" NV

### TASTING NOTES

A glass of white gold with toasted notes, full bodied, mature palate showing yellow fruits. It finishes quickly so that you can pour another glass right away.

### FOOD PAIRING

perfect with "Oeufs en Meurette" (slowly baked eggs in red wine sauce)

### VINEYARD & PRODUCTION INFO

Vineyard size:	2 acres
Soil composition:	Calcareous and Clay
Training method:	Guyot
Elevation:	750 feet
Vines/acre:	4545
Yield/acre:	2.2 tons
Exposure:	Southeastern
Year vineyard planted:	2000
Harvest time:	Mid-September
First vintage of this wine:	2014
Bottles produced of this wine:	1,500

### WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	68 °F
Malolactic fermentation:	full
Type of aging container:	Barrels
Size of aging container:	228 or 500L
Type of oak:	French
Length of aging before bottling:	3 months

### ANALYTICAL DATA

Alcohol:	13.4 %
pH level:	3.2
Residual sugar:	0.7 g/L
Acidity:	4.4 g/L