

Château de la Charrière

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DOMAINE YVES GIRARDIN
SANTENAY



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BEAUNE

A gleaming deep ruby red wine with a discreet nose that reveals an aromatic palette of fresh fruits and spices after airing. Subtle, refined and concentrated in the mouth.

ORIGIN

Grape Variety : 100 % Pinot Noir
Colour : Red
Soil : Limestone and clay
Village Appellation

AGEING

French oak barrels (20 % in new oak)
Length : 10 to 12 months
Light filtration
Bottling in the downward moon

VITICULTURE

Plantation density : 10 000 vine stocks/hectare
Pruning : Guyot simple and Cordon de Royat
Sustained vine growing
Average vine age : 65 years

SERVING

Temperature : 16°C / 17°C
Gastronomy : Brilled red meat, barbecue, cheese
Cellaring: 5 to 7 years if the preservation conditions are good (constant temperature and rather important humidity)

VINIFICATION

Harvest hand picked
Sorting in the vineyard et in the winery
100% destemming
Maceration during 15 days (pumping over and "pigeages" according to the vintage)
Cold pre-fermentation during 5 days to extract fruit
Hot post-fermentation to stabilize the colour and the tannins