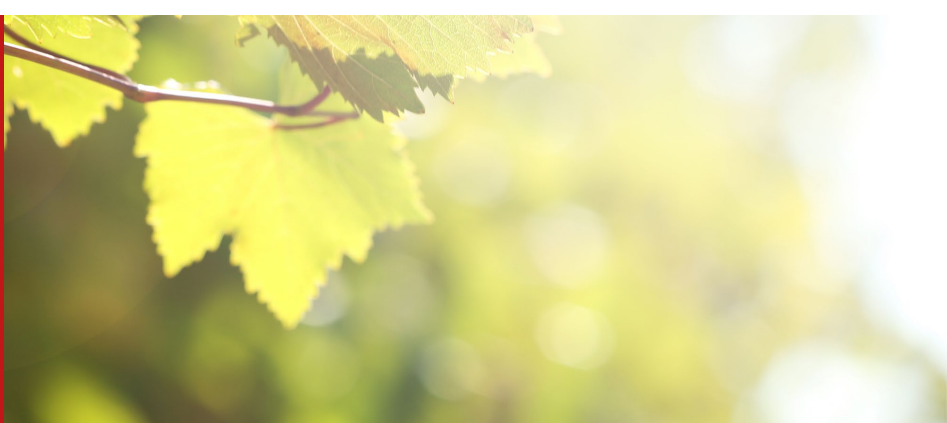


Château de la Charrière

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DOMAINE YVES GIRARDIN  
SANTENAY



## CHATEAU DE LA CHARRIÈRE DOMAINE YVES GIRARDIN

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### BOURGOGNE HAUTES COTES DE BEAUNE

*Ruby red color. The nose is fruity.*

*The mouth is well-balanced with a good and balanced tannic structure.*

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#### ORIGIN

Grape Variety : 100 % Pinot Noir

Colour : Red

Soil : Clay

Regional Appellation

#### AGEING

French oak barrels (15 % 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 : 50 years

#### SERVING

Temperature : 16°C / 17°C

Gastronomy : Brilled red meat, medium-  
flavoured cheeses

Cellaring: 3 to 5 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