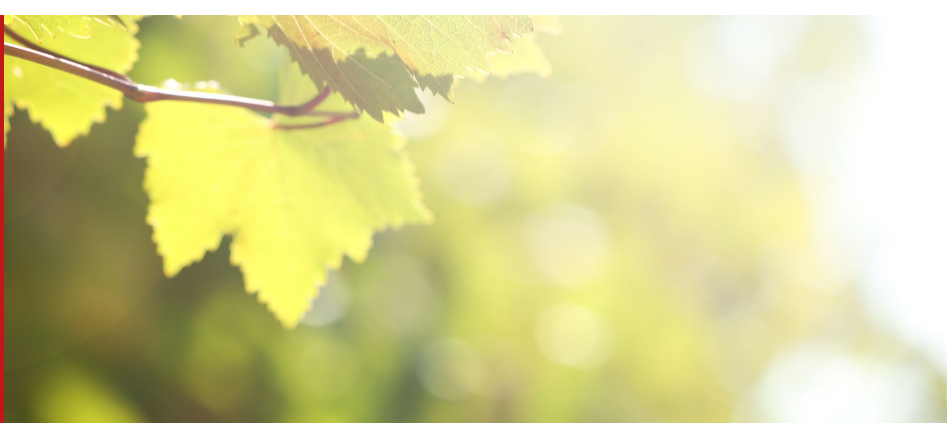


Château de la Charrière

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DOMAINE YVES GIRARDIN
SANTENAY



CHATEAU DE LA CHARRIÈRE DOMAINE YVES GIRARDIN

BOURGOGNE PINOT NOIR

Fruity wine in the supple tannins, easy to drink from its youth.

ORIGIN

Grape Variety : 100 % Pinot Noir
Colour : Red
Soil : Clay
Regional Appellation

AGEING

French oak barrels (10 % 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 : 35 years

SERVING

Temperature : 16°C / 17°C
Gastronomy : Brilled red meat, medium-
flavoured cheeses
Cellaring: 3 to 4 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