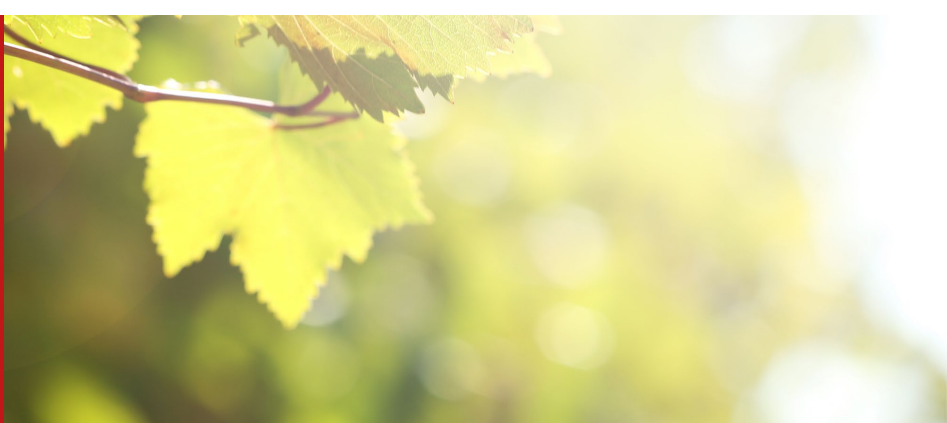


Château de la Charrière

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DOMAINE YVES GIRARDIN
SANTENAY



CHATEAU DE LA CHARRIÈRE DOMAINE YVES GIRARDIN

MARANGES 1ER CRU CLOS DES LOYERES

Brilliant and glimmering in aspect. On the nose, ripe fruit aromas and toasted notes are discernible. The palate is harmonious and sapid with rich, chewy tannins and fine spicy notes.

ORIGIN

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

AGEING

French oak barrels (25 % 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 : 30 years

SERVING

Temperature : 16°C / 17°C
Gastronomy : Brilled red meat, Red meat
dishes in sauce, game
Cellaring: 4 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