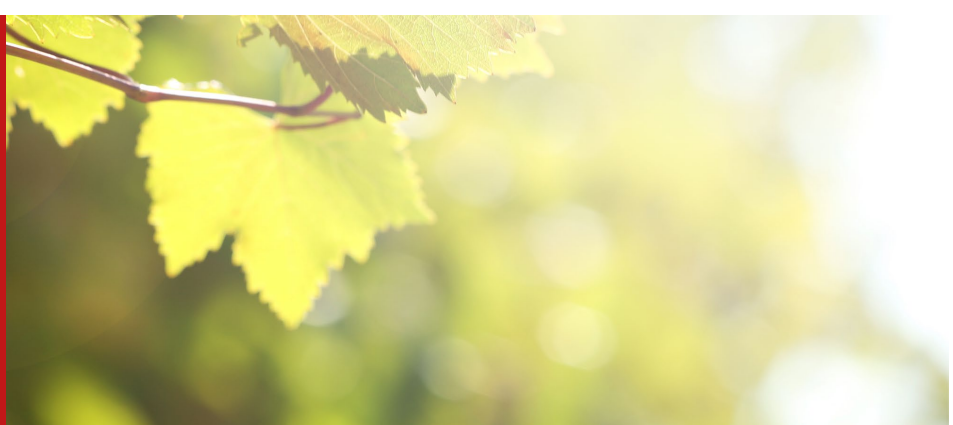


Château de la Charrière

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DOMAINE YVES GIRARDIN  
SANTENAY



## CHATEAU DE LA CHARRIÈRE DOMAINE YVES GIRARDIN

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### POMMARD LES VIGNOTS

*Crafted from old vines, this ruby red wine with violet highlights is aromatically very rich, elegant and distinguished. The nose is intense, complex and expressive, and the generous, full bodied palate offers superb aromatic persistence.*

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#### ORIGIN

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

#### AGEING

French oak barrels (30 % 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 : 60 years

#### SERVING

Temperature : 16°C / 17°C  
Gastronomy : Brilled red meat, Red meat  
dishes in sauce, game  
Cellaring: 6 to 9 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