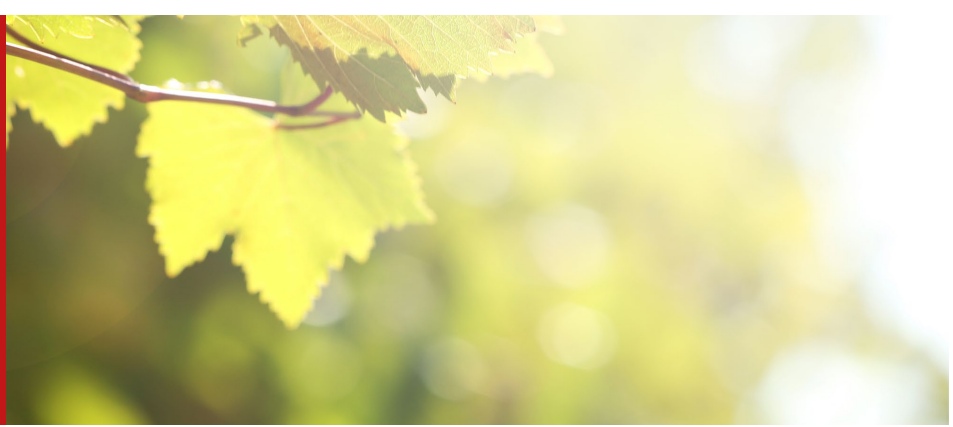


Château de la Charrière

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DOMAINE YVES GIRARDIN
SANTENAY



CHATEAU DE LA CHARRIÈRE DOMAINE YVES GIRARDIN

SANTENAY 1ER CRU CLOS ROUSSEAU

Ruby with dark purple tints. Seductive nose of ripe cherry and backed by elegant oak. The palate shows full-on freshness with a lovely exuberant fruit and spice duo.

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 : 40 years

SERVING

Temperature : 16°C / 17°C

Gastronomy : Brilled red meat, poultry, cheese

Cellaring: 5 to 8 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