

Château de la Charrière

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DOMAINE YVES GIRARDIN  
SANTENAY



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### SANTENAY 1ER CRU LES GRAVIÈRES

*A powerful, smooth and fruit filled wine typical of Santenay. With aromas of red fruits and a luscious palate it also possesses the necessary balance and tannic structure that will allow it to evolve elegantly over time.*

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#### ORIGIN

Grape Variety : 100 % Pinot Noir

Colour : Red

Soil : Limestone and clay

Premier cru 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 : 55 years

#### SERVING

Temperature : 16°C / 17°C

Gastronomy : Brilled red meat, Red meat dishes in sauce, game

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