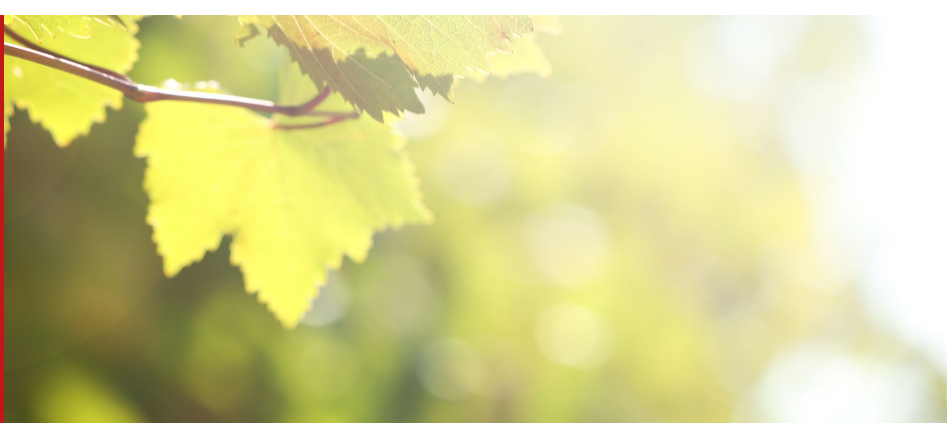


Château de la Charrière

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DOMAINE YVES GIRARDIN  
SANTENAY



## CHATEAU DE LA CHARRIÈRE DOMAINE YVES GIRARDIN

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### SANTENAY 1ER CRU PASSETEMPS

*A beautiful ruby colour, with supremely fresh aromas red fruits underlined with an agreeable touch of vanilla. The palate is well balanced, generous and full with subtle oaky notes, superb tannic structure and excellent persistence.*

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#### 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 : 50 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