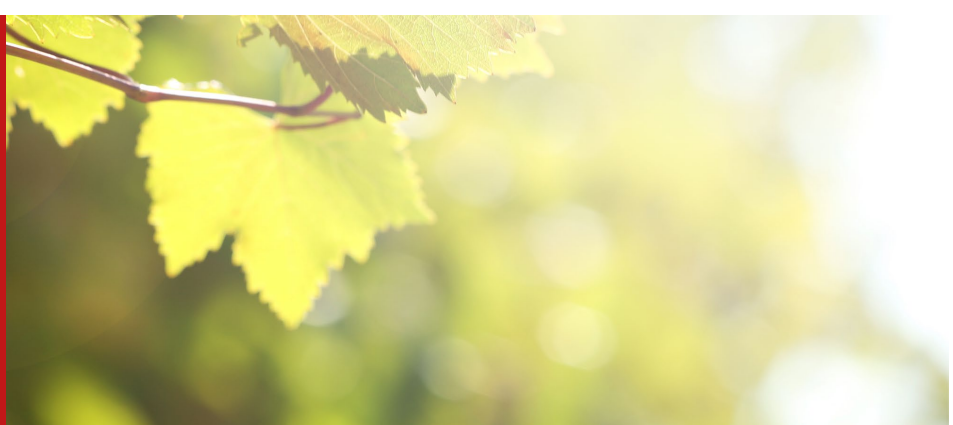


Château de la Charrière

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DOMAINE YVES GIRARDIN
SANTENAY



CHATEAU DE LA CHARRIÈRE DOMAINE YVES GIRARDIN

SANTENAY

Light gold. Intense nose. Substance and delicate perfume envelop the palate. Power gradually develops yet does not obscure the balance of fruit and freshness.

ORIGIN

Grape Variety : 100 % Chardonnay

Colour : White

Soil : Limestone

Village Appellation

VITICULTURE

Plantation density : 10 000 vine
stocks/hectare

Pruning : Guyot simple

Sustained vine growing

Average vine age : 25 years

VINIFICATION

Harvest hand picked

Sorting in the vineyard et in the winery

Direct pressing / Cold must settling
between 24 h and 36 h

AGEING

On fine lees

French oak barrels (20 % in new oak)

Length : 10 to 12 months

Fining and light filtration

Bottling in the downward moon

SERVING

Temperature : 12°C / 13°C

Gastronomy : White meat, fish

Cellaring: 2 to 3 years if the preservation
conditions are good (constant
temperature and rather important
humidity)