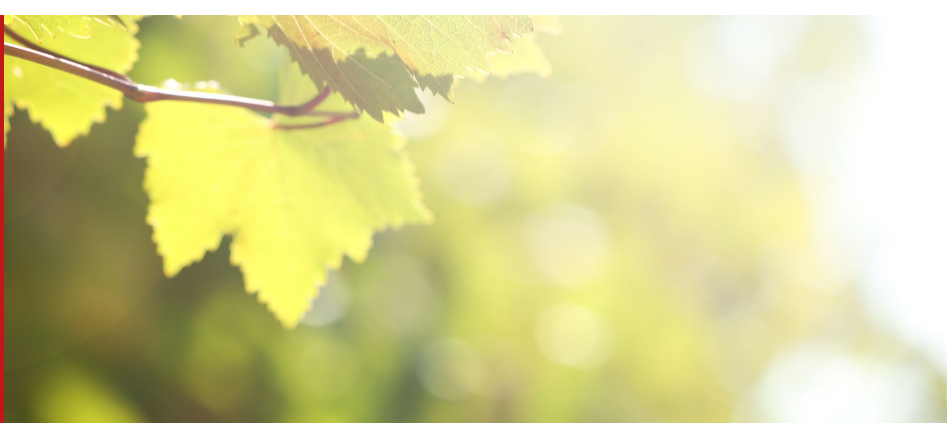


Château de la Charrière

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DOMAINE YVES GIRARDIN  
SANTENAY



## CHATEAU DE LA CHARRIÈRE DOMAINE YVES GIRARDIN

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### SANTENAY

*Of a shimmering garnet colour, this wine reveals a nose of red fruits.  
It is a fresh, delicious wine which has hints of spices in the mouth.*

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#### ORIGIN

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

#### AGEING

French oak barrels (15 % 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 : 35 years

#### SERVING

Temperature : 16°C / 17°C  
Gastronomy : Brilled red meat, poultry,  
cheese  
Cellaring: 3 to 6 years if the preservation  
conditions are good (constant  
temperature and rather important  
humidity)

#### VINIFICATION

Harvest hand picked  
Sorting in the vineyard and 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