

Château de la Charrière

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DOMAINE YVES GIRARDIN
SANTENAY



CHATEAU DE LA CHARRIÈRE DOMAINE YVES GIRARDIN

SANTENAY VIEILLES VIGNES

*Light gold color. Complex and aromatic nose.
Structured, salivating and deep palate with perfect balance.*

ORIGIN

Grape Variety : 100 % Chardonnay
Colour : White
Soil : Clay -Limestone
Village Appellation

VITICULTURE

Plantation density : 10 000 vine
stocks/hectare
Pruning : Guyot simple
Sustained farming
Average vine age : 40 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 4 years if the preservation
conditions are good (constant
temperature and rather important
humidity)