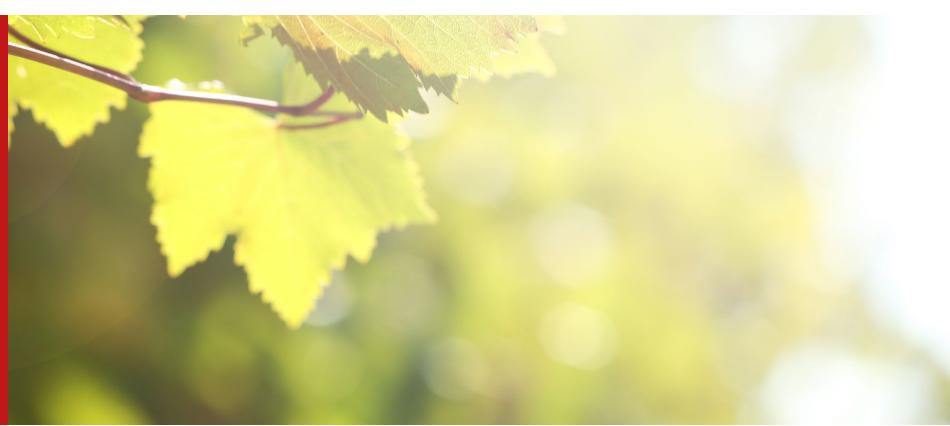


Château de la Charrière

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DOMAINE YVES GIRARDIN
SANTENAY



CHATEAU DE LA CHARRIÈRE DOMAINE YVES GIRARDIN

CHASSAGNE-MONTRACHET

A concentration of citrus aromas and white stone fruit intermingled with toasted notes. Rich and full in the mouth with magnificent aromatic persistence.

ORIGIN

Grape Variety : 100 % Chardonnay

Colour : White

Soil : Limestone and Clay

Village Appellation

AGEING

On fine lees

French oak barrels (30 % in new oak)

Length : 10 to 12 months

Fining and light filtration

Bottling in the downward moon

VITICULTURE

Plantation density : 10 000 vine stocks/hectare

Pruning : Guyot simple

Sustained vine growing

Average vine age : 25 years

SERVING

Temperature : 12°C / 13°C

Gastronomy : White meat, fish, crustaceans

Cellaring: 2 to 4 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

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