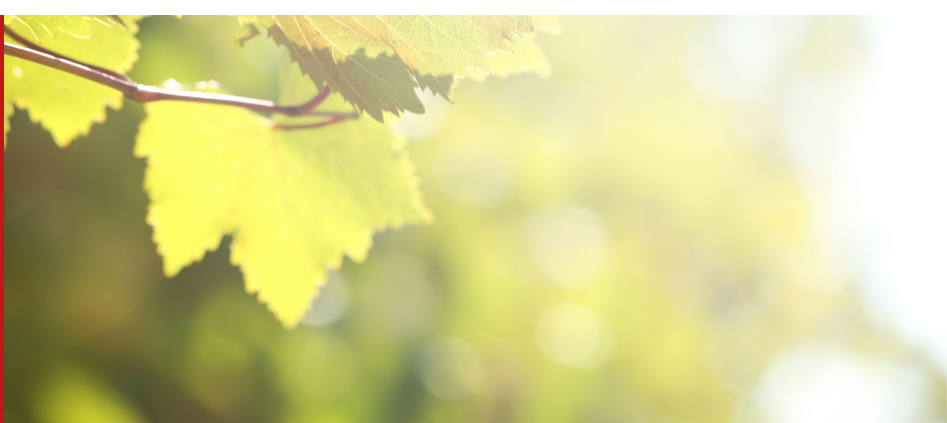


Château de la Charrière

—
DOMAINE YVES GIRARDIN
SANTENAY



CHATEAU DE LA CHARRIÈRE DOMAINE YVES GIRARDIN

MARANGES

Deep red colour. Intense and typical nose.

The mouth is generous and rich with a beautiful length.

ORIGIN

Grape Variety : 100 % Pinot Noir

Colour : Red

Soil : Clay

Village Appellation

AGEING

French oak barrels (20 % 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 : 55 years

SERVING

Temperature : 16°C / 17°C

Gastronomy : Brilled red meat, Red meat
dishes in sauce, game

Cellaring: 4 to 6 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