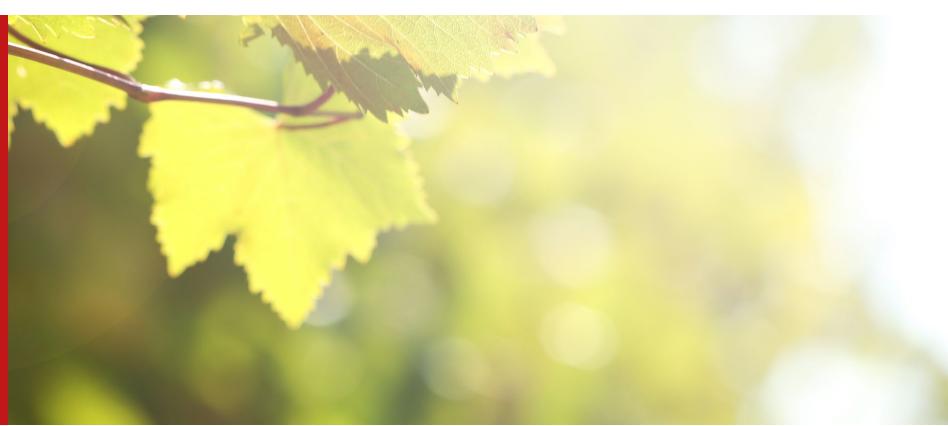


Château de la Charrière

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DOMAINE YVES GIRARDIN
SANTENAY



CHATEAU DE LA CHARRIÈRE DOMAINE YVES GIRARDIN

SANTENAY 1ER CRU LA MALADIÈRE

Deep ruby, garnet tints. Promising nose intermixing red berries and refined spice. Ample, rich, fresh palate showing harmonious and persistent tannins and vanilla.

ORIGIN

Grape Variety : 100 % Pinot Noir

Colour : Red

Soil : Limestone and clay

Premier cru Appellation

AGEING

French oak barrels (25 % 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: 5 to 8 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