

Château de la Charrière

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DOMAINE YVES GIRARDIN  
SANTENAY



## CHATEAU DE LA CHARRIÈRE DOMAINE YVES GIRARDIN

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### BEAUNE LES EPENOTES

*Deep ruby red wine with a discreet nose that reveals an aromatic palette of fresh fruits after airing. Subtle, refined and concentrated 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  
Sustained vine growing  
Average vine age : 10 years

#### SERVING

Temperature : 16°C / 17°C  
Gastronomy : Brilled red meat, barbecue, cheese  
Cellaring: 5 to 7 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