



Château de la Charrière - Les Gravières 1er Cru | Santenay France (BOURGOGNE) — 2023

Domain

Ch. de la Charrière

Yves Girardin, 10th generation of a real wine-growing family, bought this domain in 2003. He renovated the entire domain and had new wine cellars built. His son Benoît is currently running the business, so that the 11th generation is a fact.

Vinification

Cold fermentation at 4–6 °C for 6 days, followed by alcoholic fermentation. The wine is then aged for 12 months in oak barrels, 25% of which are new.

Year specific information

de 90/100 au Guide Gilbert & Gaillard 2016

Taste

A lively, fruity, and rounded wine. On the nose, it reveals aromas of small red berries. Well-balanced on the palate, with enough tannins and structure to allow for graceful ageing.

Food pairing

Roast beef | Steak | Game - small | Calfmeat

General information

Type: Red wine

Grape varieties: Pinot Noir (100%)

Viticulture: Traditional Storage (years): + 7-10

Serving temperature: 16 - 18 °C Taste profile: Elegant refined

