Wijnfiche



Château de la Charrière - Les Champs de Morjot | Chassagne Montrachet France (COTE D'OR) — 2022

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

Harvest hand picked with double triage in both the vineyard and the winery. Direct pressing, cold must settling between 24-36 hours. Ageing on fine lees and in French oak barrels for 10 - 12 months. Only a small proportion is aged in new oak (30%).

Taste

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

Food pairing

Chicken | Lobster - grilled | Crustacea

General information

Type: White wine

Grape varieties: Chardonnay

Viticulture: Traditional Storage (years): + 3-5

Serving temperature: 12-13° Taste profile: Complex with oak

