



Wijnfiche

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

100% Chardonnay vines with an average age of 25 years. The grapes are harvested entirely by hand and undergo a double sorting: first in the vineyard, then again at the estate. Ageing on the lees takes place in French oak barrels for 10 to 12 months. Only a small portion (30%) of the barrels are new. The wine is bottled during the waning moon.

Taste

An intense bouquet with notes of citrus and white fruit, complemented by subtle spicy and buttery touches from oak ageing.

On the palate, it reveals an aromatic, rich and full flavour profile, with a generous body and a beautifully persistent finish.

Food pairing

Chicken | Lobster - grilled | Crustacea

General information

Type: White wine

Grape varieties: Chardonnay

Viticulture: Traditional

Storage (years): "+ 3-5"

Serving temperature: 12°C

Taste profile: Complex with oak



