



Wijnfiche

Château de la Charrière – Sous la Roche | Santenay 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 (20%).

Taste

Light gold. Intense nose. Substance and delicate perfume envelop the palate. Power gradually develops yet does not obscure the balance of fruit and freshness.

Food pairing

Fish in sauce | Fish - Baked in butter | Meat - white | Calfmeat

General information

Type: White wine

Grape varieties: Chardonnay (100%)

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 12°C

Taste profile: Complex with oak

