Wijnfiche

Château de la Charrière - Sous la Roche | Santenay France — 2024

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 ° for 6 days, followed by an alcoholic fermentation. The wine then ripens for 12 months in oak barrels (Vicard) of which 25% new barrels.

Taste

Pale, golden color. Intense nose, with some grilled and smoked scents, as well as some almond aroma. This wine has a nice balance between oak and fruit, is round and balanced and contains an elegant complexity.

Food pairing

Fish in sauce | White meat | Fish - Baked in butter | Calfmeat

General information

Type: White wine
Grape varieties: Chardonnay
Viticulture: Traditional
Storage (years): + 3-5
Serving temperature: 10-12 °C
Taste profile: Complex with oak

