



Château de la Charrière - Pinot Noir | Bourgogne 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

The grapes are picked manually. Sorting takes place both in the vineyard and in the domain. The stalks are 100% removed. Maturation takes place in French oak barrels (of which 10% new) for 10 to 12 months.

Taste

This cherry red wine is light and fruity, with smooth tannins and spicy notes. The wine can be drunk youthfully.

Food pairing

Roast beef | Cheese - Taleggio | Fish - salmon - grilled

General information

Type: Red wine

Grape varieties: Pinot Noir Viticulture: Traditional Storage (years): "+ 3-5"

Serving temperature: 16-17°C Taste profile: Elegant refined

