

**Château de la Charrière - Les Vignots
| Pommard
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

Manual harvest with double sorting in both the vineyard and winery. 100% destemming. Ageing in French oak barrels for 1 year, 30% new oak. Bottling in downward moon.

Taste

Crafted from old vines, this ruby red wine with violet highlights is aromatically very rich, elegant and distinguished. The nose is intense, complex and expressive, and the generous, full bodied palate offers superb aromatic persistence.

Food pairing

Meat - in wine sauce | Meat - grilled | Partridge | Feathered game

General information

Type: Red wine

Grape varieties: Pinot Noir

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 16 °C

Taste profile: Elegant refined

