Wijnfiche

Château de la Charrière - Les Vignots | Pommard 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 vines are 60 years old. The vineyard is cultivated in an ecologically responsible manner. Harvesting is done by hand, sorting is done per plot and again in the cuverie. The grapes have 15 days peeling contact, with the necessary transfer and stirring. The fermentation is first cold for 5 days, so much fruit is extracted. It ends at a higher temperature, to stabilize the color and structure. The wine matures for 12 months in oak barrels of which 30% new. After this, it is lightly filtered and bottled with the waning moon.

Taste

The wine has a clear cherry red color with fruity aromas and a nice complexity of wood and spiciness. It is structured and prolonged maturing makes it even better. An elegant and rich wine!

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

