

## **Château de la Charrière – Clos des Vignes Franches | Beaune 1er Cru 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 selection of the best grapes in both the vineyard and the winery. Complete destemming of the grapes before fermentation. The grape juice macerates for 15 days with regular pumping over and pigeage. Afterwards the wine is aged in French oak barrels (30% new oak) for 10 to 12 months.

### **Taste**

Deep ruby. Pleasurable nose of cherry and red fruits with a vanilla note. Suave attack leading into a delicious, full and lively palate with the fruit aromatics augmented by spice. Lovely exuberance.

### **Food pairing**

Game - game casserole | Roast beef | Meat - grilled | Calfmeat

### **General information**

Type: Red wine

Grape varieties: Pinot Noir

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 16 °C

