



Château de la Charrière - Pommard Les Vignots Bourgogne - Pommard AOP

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Domaine Yves Girardin is spread over 21.5 hectares on clay-limestone soil, from Maranges to Savigny-lès-Beaune. The family has been cultivating vines for 13 generations. Yves paid particular attention to the quality of the management of the vines as close as possible to its natural style, from plowing to disbudding, including reasonable protection of the vineyard. Since 2011, it is Benoit who has perpetuated the family know-how. This vintage is produced from vines that are on average 40 years old.

Winemaking

The harvest is manual, with sorting at the plot and in the vat room. The harvest is completely destemmed, then maceration lasts 15 days. Aging takes place in French oak barrels (30% new) for 10 to 12 months. Bottling takes place in a descending moon.

Tasting

This wine has a beautiful ruby color. Its nose is intense, full of woody and toasted notes on a background of morello cherry and wild fruits. It is both elegant and powerful.

Grape variety: Pinot Noir

Taste and flavor: Powerful and robust

Alcohol content: 13°

Allergen: Sulphites

Service advice

Served at 15-17°C, this wine is enjoyed with furry or feathered game, a roast, a steak of beef, lamb, Boeuf bourguignon, poultry or cooked or flavored cheese. developed