



Château de la Charrière - Chassagne-Montrachet Vieilles Vignes

Vineyard

Maison Vincent Girardin, created in 1982 with 2 hectares, has developed its activity over the years, adding a trading activity in 1990. Bought in 2012 by the Compagnie des Vins d'Autreviens, Maison Girardin is managed by Eric Germain, the technical director and oenologist of the house since 2002. He remains on the same path, perpetuating his “haute couture” wine ethics. ”.

Winemaking

The harvest is manual and the extraction of the grapes is done at low pressure. This is followed by static settling for 24 to 36 hours at low temperature. The musts are put into barrels (228 liter barrels with 15% new barrels). Alcoholic and malolactic fermentations take place naturally with native yeasts, and aging lasts 14 months on fine lees without stirring.

Tasting

This wine is full and rich, with a nice tension on the finish, marked by a nice length.

Grape variety: Chardonnay

Taste and flavor: Tender and full

Alcohol content: 13°

Allergen: Sulphites

Service advice

Served at 13-14°C, it goes perfectly with white meats, poultry, shellfish or fish.