



CHARLES PÈRE & FILLE

VINEYARD

Average age of vines: 35 years

Acreage: 0.21 ha

Grape variety: Pinot Noir

Yield: 40 hl/ha

Total number of bottles produced:
1,400 bottles approx.

VINIFICATION AND MATURATION

100% destemmed,

then tanked for about 15 days

Matured in oak barrels for 12 months

SERVING TEMPERATURE

14 °C

TASTING

Eye: a bright, lively and luminous robe

Nose: aromas of
lightly candied black fruits

Palate: fine and tender

FOOD PAIRING

Beef bourguignon

Coq au vin



Domaine Charles François et Fils

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