



CHARLES PÈRE & FILLE

VINEYARD

Average age of vines: 40

Acreage: 0.61 ha

Grape variety: Pinot Noir

Yield: 40 hl/ha

Total number of bottles produced:
4,000 bottles approx.

VINIFICATION AND MATURATION

Tanked for about 15 days (around 30%
whole bunches), then matured in
French oak barrels
for 12 months

SERVING TEMPERATURE

14 °C

TASTING

Eye: deep and luminous robe

Nose: plenty of red fruits (raspberry and
blackberry) and spicy notes
(liquorice)

Palate: crunchy, firm and
structured

FOOD PAIRING

Rabbit with mustard
Poultry



Domaine Charles François et Fils

MAGNUM AVAILABLE

CHARLES Père & Fille
9 RUE DE PICHOT - 21190
NANTOUX

0380260287 or 0674934215 | domaine.charles@gmail.com
www.domaine-charles.com

