



CHARLES PÈRE & FILLE

VINEYARD

Average age of vines: 30 years
Grape variety: Chardonnay
Acreage: 0.70 ha
Yield: 55 hl/ha
Number of bottles produced:
2,000 bottles approx.

VINIFICATION AND MATURATION

Gentle pressing on a
long press cycle
Matured in French oak barrels
for 10 to 12 months

SERVING TEMPERATURE

12 °C

TASTING

Eye: golden reflection,
limpid and crystal clear
Nose: hazelnut, butter
Palate: aromatic, smooth
and intense

FOOD PAIRING

Fish in sauce
Fresh fruit



Domaine Charles François et Fils

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