



CHARLES PÈRE & FILLE

VINEYARD

Average age of vines: 35 years

Acreage: 1.5 ha

Grape variety: Chardonnay

Yield: 50 hl/ha

Number of bottles produced:

4,000 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

Nose: honey, white peach

Palate: roundness, finesse

FOOD PAIRING

Fish in sauce

Goat's cheese, Comté



Domaine Charles François et Fils

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