



CHARLES PÈRE & FILLE

VINEYARD

Average age of vines: 30 years
Acreage: 1.5 ha
Grape variety: Chardonnay
Yield: 50 hl/ha
Number of bottles produced:
3,000 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 highlights
Nose: aromas of white flowers
and a mineral note
Palate: a definite elegance,
pleasant and frank

FOOD PAIRING

Delicate fish in sauce
Shellfish
Cheeses: Bleu de Bresse,
goat's cheese



Domaine Charles François et Fils

CHARLES Père & Fille
9 RUE DE PICHOT - 21190
NANTOUX

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

