



CHARLES PÈRE & FILLE

### VINEYARD

Average age of vines: 30 years

Acreage: 0.10 ha

Grape variety: Chardonnay

Yield: 50 hl/ha

Total number of bottles produced:  
600 bottles approx.

### VINIFICATION AND MATURATION

Gentle pressing on a long press cycle

Matured in oak barrels,  
then in 'amphora-shaped' oak barrels  
for 12 months

### SERVING TEMPERATURE

12 °C

### TASTING

Eye: golden highlights

Nose: exotic fruits

Palate: some minerality and  
roundness

### FOOD PAIRING

Noble fish (cod)

Parsleyed ham

As an aperitif



Domaine Charles François et Fils

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