



CHARLES PÈRE & FILLE

### VINEYARD

Average age of vines: 35 years

Acreage: 1 ha

Grape variety: Pinot Noir

Yield: 35 hl/ha

Total number of bottles produced:  
5,000 bottles approx.

### VINIFICATION AND MATURATION

Tanked for about 15 days (around 35% whole bunches), then matured in oak 'amphora-shaped' barrels for 12 months

### SERVING TEMPERATURE

14 °C

### TASTING

Eye: purplish red, garnet

Nose: aromas of candied fruit and  
of liquorice

Palate: powerful, good length and  
finesse

### FOOD PAIRING

Grilled meats

Game



Domaine Charles François et Fils

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