



CHARLES PÈRE & FILLE

### VINEYARD

Average age of vines: 30 years

Acreage: 1 ha

Grape variety: Pinot Noir

Yield: 45 hl/ha

Number of bottles produced:  
8,000 bottles approx.

### VINIFICATION AND MATURATION

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

### SERVING TEMPERATURE

14 °C

### TASTING

Eye: bright and luminous

Nose: aromas of black fruits  
(cherry, blackberry)

Palate: fine, tender

### FOOD PAIRING

Roasted or braised game

Cheeses: Époisses, Soumaintrain  
or Munster



Domaine Charles François et Fils

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