



CHARLES PÈRE & FILLE

#### VINEYARD

Average age of vines: 30 years

Acreage: 4 ha

Grape variety: Pinot Noir

Yield: 50 hl/ha

Total number of bottles produced:  
30,000 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

13 °C

#### TASTING

Eye: purple robe  
with dark purple tints  
Nose: fruity (morello cherry,  
raspberry)  
Palate: balance and finesse

#### FOOD PAIRING

White meats (filet mignon of  
pork, veal, etc.)



MAGNUM AVAILABLE

CHARLES Père & Fille  
9 RUE DE PICHOT - 21190  
NANTOUX

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