



CHARLES PÈRE & FILLE

VINEYARD

Average age of vines: 40 years

Acreage: 0.5 ha

Grape variety: Pinot Noir

Yield: 40 hl/ha

Total number of bottles produced:
2,000 bottles approx.

VINIFICATION AND MATURATION

100% destemmed, then placed in
terracotta amphoras for about 15
days

Matured in the same containers
for 12 months

SERVING TEMPERATURE

13 °C

TASTING

Eye: ruby in colour, lively, brilliant

Nose: fresh fruits
(strawberries, peach)

Palate: fruity, pleasant, crunchy

FOOD PAIRING

Rib of beef
As an aperitif



Domaine Charles François et Fils

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