



CHARLES PÈRE & FILLE

VINEYARD

Average age of vines: over 50 years

Acreage: 1.5 ha

Grape variety: Pinot Noir

Yield: 40 hl/ha

Total number of bottles produced:
3,000 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: dark ruby

Nose: small red and black fruits

Palate: very ripe tannins and
powerful

FOOD PAIRING

Game

Cheese (Époisses)



Domaine Charles François et Fils

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