



CHARLES PÈRE & FILLE

VINEYARD

Average age of vines: 30 years
Grape variety: Pinot Noir
Acreage: 0.70 ha
Yield: 50 hl/ha
Number of bottles produced:
2,000 bottles approx.

VINIFICATION AND MATURATION

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

SERVING TEMPERATURE

13 °C

TASTING

Eye: ruby, lively and brilliant
Nose: fresh red fruits
(cherry, blackcurrant)
Palate: fruity and supple

FOOD PAIRING

Bresse Chicken
Burgundy charcuterie



Domaine Charles François et Fils

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