



CHARLES PÈRE & FILLE

VINEYARD

Average age of vines: 20 years

Grape variety: Chardonnay

Acreage: 0.10 ha

Yield: 60 hl/ha

Total number of bottles produced:
600 bottles approx.

VINIFICATION AND MATURATION

Gentle pressing on a long press cycle

Matured in stainless steel vats
for 10 to 12 months

SERVING TEMPERATURE

12 °C

TASTING

Eye: pale gold

Nose: flint, green apple

Palate: fresh, lively and mineral

FOOD PAIRING

Oysters

Burgundy snails



Maison Charles Père & Fille

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