



CHARLES PÈRE & FILLE

VINEYARD

Average age of vines: 20 years

Grape variety: Chardonnay

Acreage: 0.09 ha

Yield: 50 hl/ha

Total number of bottles produced:
300 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: gilded gold

Nose: the scent of summer,
aromas of flowers and
citrus fruits

Palate: finesse and minerality

FOOD PAIRING

White meats
Characterful cheeses



Maison Charles Père & Fille

CHARLES Père & Fille
9 RUE DE PICHOT - 21190
NANTOUX

0380260287 or 0674934215 | domaine.charles@gmail.com
www.domaine-charles.com

