



CHARLES PÈRE & FILLE

### VINEYARD

Average age of vines: 30 years

Acreage: 0.9 ha

Grape variety: 60% Gamay, 40% Pinot  
Noir

Yield: 50 hl/ha

Number of bottles produced:  
5,000 bottles approx.

### VINIFICATION AND MATURATION

Tanked for 15 days (35% whole  
bunches) Matured in large stainless  
steel vats

### SERVING TEMPERATURE

13 °C

### TASTING

Eye: purple tint

Nose: red fruits (blackcurrant,  
raspberry, redcurrant)

Palate: explosive, harmonious

### FOOD PAIRING

Cheeses (Cîteaux)

Burgundy pie



Domaine Charles François et Fils

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