



CHARLES PÈRE & FILLE

VINEYARD

Average age of vines: 20 years

Grape variety: Pinot Noir

Acreage: 0.55 ha

Yield: 45 hl/ha

Total number of bottles produced:
1,500 bottles approx.

VINIFICATION AND MATURATION

Tanked for about 15 days (around 20%
whole bunches), then matured in
French oak barrels
for 12 months

SERVING TEMPERATURE

14 °C

TASTING

Eye: carmine

Nose: strawberry, liquorice

Palate: mouth-filling, powerful,
rich and full-bodied

FOOD PAIRING

Game animals and birds,
braised or roasted

Cheese (Ami du Chambertin)



Domaine Charles François et Fils

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