



CHARLES PÈRE & FILLE

VINEYARD

Average age of vines: 25/30 years
Grape variety: Chardonnay
Acreage: 0.50 ha
Yield: 55 hl/ha
Number of bottles produced:
1,200 bottles approx.

VINIFICATION AND MATURATION

Gentle pressing on a long press cycle
Matured in French oak barrels
for 10 to 12 months

SERVING TEMPERATURE

12 °C

TASTING

Eye: gilded gold
Nose: floral, fruity aromas (notes
hazelnut and honey)
Palate: fruity wine, seductive

FOOD PAIRING

Frogs' legs
Poultry



Maison Charles Père & Fille

CHARLES Père & Fille
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