



CHARLES PÈRE & FILLE

VINEYARD

Average age of vines: 20 years

Acreage: 0.10 ha

Grape variety: Chardonnay

Yield: 40 hl/ha

Total number of bottles produced:
600 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, 13 °C

TASTING

Eye: canary yellow

Nose: aromas of ripe clusters,
roasted hazelnuts

Palate: balanced
creaminess/freshness

FOOD PAIRING

Noble fish (zander, monkfish)



Domaine Charles François et Fils

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