



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

100% destemmed,
then tanked for about 15 days
Matured in French oak barrels
for 12 months

SERVING TEMPERATURE

15 °C

TASTING

Eye: intense purple robe

Nose: cherry, blackcurrant

Palate: vigorous, full-bodied and
structured

FOOD PAIRING

Roast lamb

Rib steak

Duck breast

Game birds



Domaine Charles François et Fils

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