



CHARLES PÈRE & FILLE

VINEYARD

Average age of vines: 35 years

Acreage: 1.4 ha

Grape variety: Pinot Noir

Yield: 40 hl/ha

Total number of bottles produced:
6,000 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: deep red, ruby

Nose: aromas of blackberry,
blueberry and redcurrant

Palate: powerful attack, tannic

FOOD PAIRING

Game animals and birds,
braised or roasted



Domaine Charles François et Fils

MAGNUM AVAILABLE

CHARLES Père & Fille
9 RUE DE PICHOT- 21190
NANTOUX

0380260287 or 0674934215 | domaine.charles@gmail.com
www.domaine-charles.com

