



CHARLES PÈRE & FILLE

### VINEYARD

Average age of vines: 30 years

Acreage: 0.70 ha

Grape variety: Pinot Noir

Yield: 38 hl/ha

Total number of bottles produced:  
3,000 bottles approx.

### VINIFICATION AND MATURATION

Tanked for about 15 days (around 30%  
whole bunches), then matured in  
French oak barrels  
for 12 months

### SERVING TEMPERATURE

14 °C

### TASTING

Eye: purplish garnet highlights

Nose: violet and cherry aromas

Palate: nice attack, silky tannins,  
finesse and, above all, excellent  
length

### FOOD PAIRING

Venison marinade

Bresse Chicken



Domaine Charles François et Fils

MAGNUM AVAILABLE

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