



CHARLES PÈRE & FILLE

### VINEYARD

Average age of vines: 15 years

Acreage: 0.09 ha

Grape variety: Pinot Noir

Yield: 38 hl/ha

Total number of bottles produced:  
300 bottles approx.

### VINIFICATION AND MATURATION

100% destemmed,

then tanked for about 15 days

Matured in oak barrels for 12 months

### SERVING TEMPERATURE

14 °C

### TASTING

Eye: purplish highlights

Nose: black cherry, raspberry

Palate: finesse, powerful  
and with good length

### FOOD PAIRING

Roast game birds

Rabbit, hare or venison stew



Domaine Charles François et Fils

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