



CHARLES PÈRE & FILLE

VINEYARD

Average age of vines: 40 years

Acreage: 0.45 ha

Grape variety: Pinot Noir

Yield: 45 hl/ha

Total number of bottles produced:
2,000 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: garnet

Nose: redcurrant, cherry

Palate: fresh on the attack
and warm on the finish

FOOD PAIRING

Roasted or lacquered poultry



Domaine Charles François et Fils

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