

CHARLES PÈRE ET FILLE

COTEAUX BOURGUIGNONS

Story

Charles Père et Fille is a family-owned and operated estate based in Nantoux, the heart of the Hautes Côtes de Beaune appellation. It is multigenerational estate that gained momentum in the 1960s with the purchase of new vineyards and the start of bottle sales in France.

Today, Pascal and his two daughters, Pauline and Marie, run the 14-hectares property, covering several appellations such as Hautes-Côtes de Beaune, Volnay and Pommard.

Farming philosophy : Sustainable (certified HVE since 2021)

Vineyard Information

Grape varieties : 50% Chardonnay, 50% aligote

Plot size : 0,7 ha (1,7 acres)

Average age of the vines : 30-35 years

South-West facing

Elevation : 350m (1150ft)

Soils : Clay-limestone

FARMING PRACTICES

- Training method : Guyot
- No herbicides
- Regular work of the soils
- Natural organic fertilizer (plants)
- Sustainable treatments

Winemaking

- Hand picked grapes / 100% destemmed with sorting
- Pneumatic press
- Indigenous yeasts
- Alcoholic fermentation : stainless steel tank / 15 days
- Malolactic fermentation : stainless steel tank
- Aging : 12 months in stainless steel tank (95%) and seasoned oak barrels (5%) / on lees
- Fined : Yes
- Filtration : Yes
- Vegan : Yes

Tasting notes

A nose of wildflowers with a zesty touch. Full bodied wine on the palate with a well-balanced acidity and minerality.

