

# 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 a 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-hectare 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% gamay, 50% Pinot noir

Plot size : 0,9 ha (2,2 acres)

Average age of the vines : 35-40 years

East facing

Elevation : 250m (800 ft)

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 / 65% destemmed with sorting
- Indigenous yeasts
- Fermentation : concrete tanks / 15 days
- Maceration technique : Plunging and pump over
- Gentle pneumatic press
- Aging : 8-10 months in stainless steel tank / on lees
- Fined : No
- Filtration : Yes
- Vegan : Yes

### Tasting notes

Lots of fresh red fruits (cherry, blackcurrant). Light, generous and fruity palate.

