

CHARLES PÈRE ET FILLE

HAUTES CÔTES DE BEAUNE – CUVÉE DU MENHIR

BURGUNDY

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-hectares property, covering several appellations such as Hautes-Côtes de Beaune, Volnay and Pommard.

Farming philosophy : Sustainable (certified HVE since 2021)

The name of the cuvée refers to the aging of the wine which takes place in oak barrels in a shape resembling a menhir

Vineyard Information

Grape varieties : 100% Pinot noir

Plot size : 1 ha (2,5 acres)

Average age of the vines : 35-40 years

South-West facing

Elevation : 300m (985 ft)

Soils : Marl, clay and 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
- Indigenous yeasts
- Fermentation : concrete tanks / 15 days
- Maceration technique : Plunging and pump over
- Pneumatic press
- Aging : 12 months in "menhir" oak barrels / on lees
- Fined : No
- Filtration : Yes
- Vegan : Yes

Tasting notes

Aromas of candied fruits and licorice. A combination of power, length and finesse on the palate with a light and rounded note of oak.



Press Ratings

91 pts « Editor's Choice » Wine Enthusiast – 2019 vintage