

CHARLES PÈRE ET FILLE

POMMARD

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 : 100% Pinot noir

Plot size : 1,4 ha (3,45 acres)

Average age of the vines : 35-40 years

South-West facing

Elevation : 250-300m (820-985 ft)

Soils : Ancient alluvial with stony clay-limestone in the mid-slope, and a mixture of Jurassic marls, brown limestone and limestone.

FARMING PRACTICES

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

Winemaking

- Hand picked grapes / 80% destemmed with sorting
- Indigenous yeasts
- Fermentation : concrete tanks / 15 days
- Maceration technique : Plunging and pump over
- Pneumatic press
- Aging : 12 months in amphora oak barrels / on lees
- Fined : No
- Filtration : Yes
- Vegan : Yes

Tasting notes

Aromas of blackberry, blueberry and red currant. Intense palate, well-structure by silky yet dense tannins and a good acidity.



Press Ratings

90 pts Wine Advocate– 2019 vintage

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