

CHARLES PÈRE ET FILLE

HAUTES CÔTES DE BEAUNE - TERRACOTTA

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)

This cuvée is entirely elaborated in terracotta amphoras.

Vineyard Information

Grape varieties : 100% Pinot noir

Plot size : 0,5 ha (1,23 acres)

Average age of the vines : 40-45 years

South-East facing

Elevation : 300m (985 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 / 100% destemmed with sorting
- Indigenous yeasts
- Fermentation : Terracotta amphora / 15 days
- Maceration technique : Plunging and pump over
- Gentle pneumatic press
- Aging : 12 months in terracotta amphora / on lees
- Fined : No
- Filtration : Yes
- Vegan : Yes

Tasting notes

A generous nose of fresh fruits (strawberries, peach...). A fruity, pleasant and crisp palate, revealing the purity and finesse of the Pinot Noir.

