

# CHARLES PÈRE ET FILLE

## HAUTES CÔTES DE BEAUNE

### 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% Chardonnay

Plot size : 1,5 ha (3,7 acres)

Average age of the vines : 35-40 years

South-West facing

Elevation : 300m (985ft)

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 / 50% destemmed with sorting
- Pneumatic press
- Indigenous yeasts
- Alcoholic fermentation : concrete tanks / 15 days
- Malolactic fermentation : Oak barrels
- Aging : 12 months in seasoned oak barrels / on lees without stirring
- Fined : Yes
- Filtration : Yes
- Vegan : Yes

### Tasting notes

A nose of honey, white peach combined with aromas of white flowers and notes of gingerbread. Round and fine palate, showing elegance and freshness.

