

VINCENT & JEAN-PIERRE
CHARTON

BURGUNDY FINE WINES
MERCUREY-FRANCE



BOURGOGNE PINOT NOIR

CHAMP DE PERDRIX

Gleaming pale ruby in colour. The nose and palate are at once refined and assertive, with full, open red fruit. The silkiness of the tannins underpins the balance of a wine that can be laid down for several years (5 to 7) but which is already agreeable in its youth.

COLOUR
Red

GRAPE VARIETY
100% Pinot noir

SURFACE
8,000 square metres

AVERAGE AGE OF THE VINES
15 years

DENSITY/YIELD
10,000 vines / hectare
55 hectolitres / hectare

SOIL TYPE
Limestone clay

PRODUCTION
5,500 bottles / year

WINEMAKING METHOD
Manual harvest
Sorting
100% destemmed and crushed
Pumping over and cap punching
17 days vatting

MATURING
100% oak barrels for 10 months
25 to 30% new barrels
Estate bottled

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