

Château Penin

VIGNOBLES  
CARTEYRON

# CHÂTEAU PENIN CABERNET FRANC

AOC Bordeaux ROUGE

*Dedicated to friends,  
pleasure and conviviality.*



**Soil:** Deep gravelly soil

**Grape variety:** Cabernet Franc 100%

Made using massal selection, the Cabernet Franc clippings were collected in Pomerol from a vine over 80 years old. The goal is to find the authentic genetics and characteristics of real original cabernet franc variety.

**Production:** 25 000 bottles

## Winemaking

- Harvested at optimal maturity to preserve its freshness without the vegetal aroma (typical with unripe Cabernet.)
- Low temperature Fermentation, soft and delicate extraction.
- 15 days maceration.

## Aging

- Done in inox tank to preserve the purity and original taste of Cabernet Franc. A controlled low oxygen input (during racking of the wine) is observed in order to preserve optimal fruitiness.

## Tasting

- **Appearance:** Garnet red and violet.
- **Nose:** Delicate blend of red fruits, black pepper and subtle vegetal notes typical of cabernet wines.
- **Mouth:** Sophisticated on the palate. Smooth silky tannins allow a long delicate finish. The whole combination gives a tasty fruity wine without heaviness, but rich with freshness typical of cabernet franc.

**Service:** To be consumed between 13 °C and 17 °C

**Drinking window:** A youthful wine, it keeps its charm and character around 3-4 years

## Food & wine pairing

- **Ideal:** Delicatessen meats, grilled sausage, black pudding, pork pie or very spicy meals.
- **Harmonious:** Pizzas, pasta, quiches, pies.
- **Surprising:** Paella

**« Daily gourmet pleasure »**

\*Alcohol abuse is dangerous for health

