

Château Penin

VIGNOBLES  
CARTEYRON



## CHÂTEAU PENIN *Natur*

AOC Bordeaux CLAIRET

**The Natural Charm**

### **Its particularity**

- A wine vinified and stored **without the addition of sulphites** and vegan friendly.

**Soil:** Clayey-sandy soil.

- Alluvial origin soil composed of clayey surface and white graves subsoil.

**Grape variety:** 100% Merlot

**Production** 7000 bottles

### **Winemaking**

- Short maceration (24 to 48 hours) which is the main characteristic of this claret's typicity. It gives colour and structure in the mouth.
- Delicate pressing
- Low temperature fermentation, lasting 20 days at 18 °C, to conserve its fruitiness.

### **Aging**

- Kept at low temperature (6 °C) on its fine lees. The lees are stirred up to prevent oxidation. This brings finesse, roundness, and volume (the typicity of Claret).
- Early bottling to maintain optimal fruitiness. Sterile filtration to prevent any microbial deviation and avoid storage problems.

### **Tasting**

- **Appearance:** Bright cherry
- **Nose:** Expressive nose of red fruits, raspberry and dark cherries.
- **Mouth:** A mix of heritage; of fruitiness and freshness (as found in rosés wines), a gorgeous and persistent crunchy taste structure (so typical of light red wines).

**Service:** Between 8 °C and 12 °C

**Drinking window:** A youthful wine, it keeps its charm for about 2-3 years.

### **Food & wine pairing**

- **Ideal:** tapas, barbecues, salads, melon, red meats.
- **Harmonious:** white meats, poultry, dishes with green peppers and/or chorizo, Mediterranean or Asian gastronomy.
- **Surprising:** pan-fried foie gras with mango, osso bucco....



« Let yourself be seduced by the Claret.... *Natur* »

\*Alcohol abuse is dangerous for health

\*Blend may change according to the vintage