

Château Penin

VIGNOBLES
CARTEYRON

CHÂTEAU PENIN Grande Sélection

AOC Bordeaux SUPERIEUR ROUGE

A Blend of old vines



Soil: Very deep gravel (*pebbles – gravel – sand*).

- Very poor and filtering soil which force the roots to plunge deeply: a guarantee of quality for grapes.
- Vines over 40 years old

Grape variety: Merlot 100 %

Production: 75 000 bottles

Winemaking

- Selective and careful grape sorting
- Cold pre fermentation maceration for 2-3 days
- Delicate tannin extraction
- Micro-oxygenation under marc to fix anthocyanins (colour)
- Preservation of fruitiness by controlled oxidations

Aging

Aging in fine grain French oak barrels

- The traditional aging period is 12 months in oak barrels, including 5 months on lees.

Tasting

- **Appearance:** from garnet to brick red
- **Nose:** red fruit bouquet mixed with delicate notes of oak.
- **Mouth:** harmonious, a distinguished blend of vanilla notes (brought by the oak barrels) and ripe red fruits notes. A beautiful tannic structure and controlled strength.

Service: 18 °C

Drinking window: 7 to 15 years cellar storage depending on the vintage

Food & wine pairing

- **Ideal:** Grilled meats, beautiful pieces of beef
- **Harmonious:** meat and dishes in sauce, duck breast
- **Surprising:** consumed fresher at 14 °C, as aperitif with home-made charcuterie



« Authentic elegance »

*The alcohol abuse is dangerous for health

*Blend may change according to the vintages