

Château Penin

VIGNOBLES
CARTEYRON



le déconfiné Vin de Ripaille

ROSE TABLE WINE - *Affordable pleasure*

Origin: Young vines (less of 6 years) from château PENIN

Grape Varieties: Merlot 90% Cabernet 10%

Production: 10 000 bottles

Winemaking

- Harvested at aromatic maturity
- Soft and delicate pressing
- Fermentation done in stainless steel vats at a constant temperature of 14 °C.

Aging

- In thermo regulated stainless steel vat for 3 months on fine lees.
- Cold treatment before bottling to ensure stability.

Tasting

- **Appearance:** Light to deeper pink colour (depending on the vintage).
- **Nose:** Fresh red fruits
- **Mouth:** tasty, round, fruity and easy to drink

Service: Between 10 °C to 12 °C

Drinking window: To drink young, maximum of 2 to 3 years

Food & wine pairing

- **Ideal:** Aperitif, melon, summer salads, pizzas, quiches, pies
- **Harmonious:** Mediterranean cuisine, Asian and exotic gastronomy
- **Surprising:** with osso bucco or aubergines stuffed with peppers

« **Your companion for festivities** »

*Alcohol abuse is dangerous for health
*Blend may change according to the vintage

