

Château Penin

VIGNOBLES
CARTEYRON

CHÂTEAU PENIN LES CAILLOUX

AOC Bordeaux SUPERIEUR ROUGE

Fruit of a rare Terroir

The Bordeaux Excellence



Soil: Pebbles

- This soil brings all the value and originality of this wine: 50 cm of pebbles on a clay subsoil.
- The pebbles store the heat during the day and then release it during the night, hence the excellent ripeness of the grapes.
- The clayey subsoil ensures a good constant water supply to the vines during the hot summer period, therefor avoiding any risk of excessive hydric stress.

Grape variety: Merlot 100 %

Production: 20 000 bottles

Winemaking

- Harvested at maximal maturity, only the tasting of the grapes will define the winemaking work for a finest possible extraction.

Aging

- Traditional aging period of 12 months in French oak barrels from which 6 months on lees.

Tasting

- **Appearance:** intense garnet to a tawny red brown
- **Nose:** A very complex bouquet of soft vanilla oak and lovely jammy undertones.
- **Mouth:** crunchy and seductive by its fineness and elegance. A harmonious, powerful and rich meaty wine.

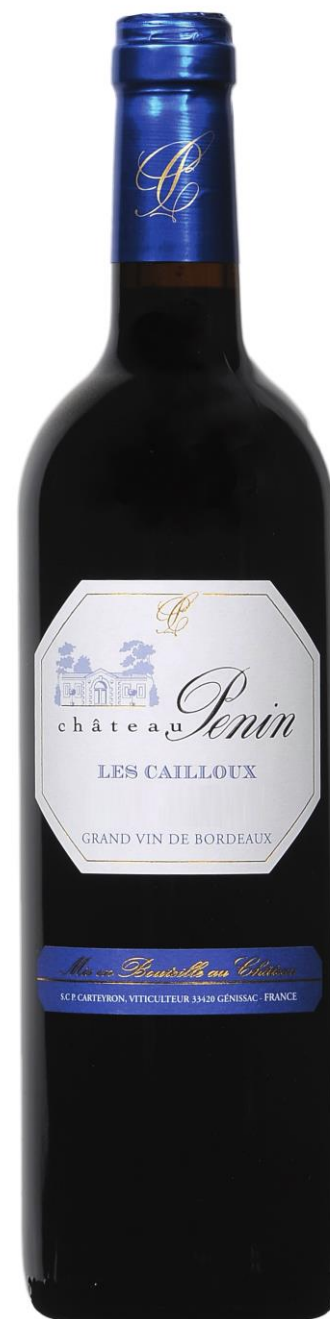
Service: 18 °C

Drinking window: Can be stored from 10 to 20 years depending on the vintage, thanks to its tannic richness and beautiful structure.

Food & wine pairing

- **Ideal:** game, hung pieces of beef.
- **Harmonious:** Meat and dishes with sauce, duck magret
- **Surprising:** served fresher at 14 °C, as an aperitif, with Iberic ham

« For special moments, special meals »



*Alcohol abuse is dangerous for health

*Blend may change according to the vintage

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