

Château Penin

VIGNOBLES
CARTEYRON



CHÂTEAU PENIN ROSE *Natur*

AOC Bordeaux ROSE

Soil silty-sandy-clay

- Produced using specific plots, renowned for the quality of the grapes produced.

Grapes Blend Cabernet sauvignon 85% - Merlot 15%,

Production : 8 000 bottles

Winemaking

- Delicate pressing of the grapes without maceration.
- Cold racking,
- Low temperature fermentation to preserve fruitiness
- No added Sulphur after alcoholic fermentation completion. Wines kept cool (5 °).
- No malolactic fermentation in order to preserve freshness and fruitiness.

Aging

- Short to limit and avoid oxidation
 - Sterile bottling in early December

Tasting

- Appearance: attractive pale pink
- Nose: fruity
- Mouth: Fresh, light and harmonious

Service : 7° to 10 °

Drinking window : To be enjoyed young, best consumed within a year.

Food and wine pairing

- Idéal : As an aperitif, melon, summer salads, pizzas, quiches, pies
- Harmonious : Mediterranean, exotic or Asian cuisine
- Surprising : with an osso bucco or with stuffed aubergine or peppers



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