

Château Penin

VIGNOBLES
CARTEYRON



CHÂTEAU PENIN ROSE

AOC Bordeaux ROSE

Fresh and fruity
All in smoothness

Soil: Clayey-silty-sandy soil.

- Made from specific plots ideal to revealing fruitiness of our grape varieties.

Grape varieties: Blend of Cabernet sauvignon 85%- Merlot 15 %,

Production: 40 000 bottles

Winemaking

- Delicate and smooth pressing, without maceration.
- Low temperature fermentation to preserve fruitiness
- No malolactic fermentation to preserve its freshness and red fruit notes.

Aging

- On lees for 2 months to improve the aromatic richness and to round out the presence in mouth.

Tasting

- **Appearance:** Attractive pale pink
- **Nose:** Fruity and seductive
- **Mouth:** Beautiful freshness. Light and harmonious, all in finesse. Elegant and friendly, long finish.

Service: Between 7 °C and 10 °C

Drinking window: Preferably young to enjoy the fruitiness, nevertheless it can be stored for 2-3 years.

Food & wine pairing

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

« guaranteed pleasure »

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

