

Château Penin

VIGNOBLES
CARTEYRON



CHÂTEAU PENIN TRADITION

AOC Bordeaux SUPERIEUR ROUGE

Bordeaux Trend

Silky tannins, accessible to everyone

Soil: Very deep gravel.

- Pebbles, gravel, sand. Pebbles and sand proportions vary according to the plot

Grape varieties: Blend of Merlot 90 %, Cabernet franc 10%

Production: 80 000 bottles

Winemaking:

- Selective harvesting of the plots according to the age of vines, grape varieties and ripeness.
- Soft and delicate pre fermentation extraction.
- Fermentation in thermo regulated stainless steel vats at maximum 25 °C
- 18 day maceration
- At the end of winemaking, every vat is tasted to select the wine that compose this blend.

Aging:

- 12 months in stainless steel vats.
- Wines are tasted every month to follow their evolution and shape the final blend.

Tasting

- **Appearance:** Purple shades tending towards garnet
- **Nose:** Complex with fresh red fruits aroma.
- **Mouth:** Harmonious smooth and powerful at the same time. Well integrated silky tannins. Easy and elegant final.

Service: 16° to 18°

Drinking window: ideal consumption, 2 to 5 years.

Food & wine pairing

- **Ideal:** Meat, poultry and vegetables , mixed grills.
- **Harmonious:** Cheeses, pasta, quiches, pizzas, pies, roasted poultry.
- **Surprising:** served cooler at 12 °C, with summer salads

**« Harmonious- everybody agrees-
Perfect for large festive occasions »**

Weddings, communions and association meals

*Alcohol abuse is dangerous for health

*Blend may change according to the vintage

