

Château Penin

VIGNOBLES
CARTEYRON

CHÂTEAU PENIN BLANC

AOC Bordeaux BLANC

**Well-structured dry white
a hint of Burgundy**



Soil: Clayey hillside with a limestone subsoil. The presence of clay reduces hydric stress and allows a greater aromatic expression of the grapes.

Grape varieties: Sauvignon Blanc 60 % Sauvignon gris 20 % Sémillon 20 %

Production: 18 000 bottles

Winemaking.

- We harvest the grapes at perfect ripeness (Golden grapes)
- The fermentation is carried out at a constant temperature of 15°C and will last about 20 days.
- Fermentation and aging are done: half in stainless steel vats and half in oak barrels.

Aging

- Wines are kept during 6 months on their fine lees. The regular stirring of the lees gives the wine more overall structure and fatness.
- Blending occurs in April and bottling in May.

Tasting

- **Appearance:** Pale yellow brilliance.
- **Nose:** hints of white peaches, pink grapefruit, and violet.
- **Mouth:** A smooth, tasty and refreshing presence, beautiful rich volume with a long and fruity finish.

Service: To be consumed between 8 °C and 12 °C

Drinking window: During aging, the aroma becomes more jammy, with notes of dry fruits such as: apricot, fig and mandarin. Toasted notes are brought by the oak barrels. Even after some years, it will keep its charm and richness.

Food & wine pairing

- **Ideal:** tapas, and sea food
- **Harmonious:** Fish with sauces, poultry, cheese, and fruits
- **Surprising:** Any meals with goat cheese.

« **Elegant and seductive** »

*Alcohol abuse is dangerous for health

*Blend may change depending on the vintage

