

Château Penin

VIGNOBLES
CARTEYRON



CHÂTEAU PENIN CLAIRET

AOC Bordeaux CLAIRET*

My emblematical wine... .. With generous and confident character! ...

Soil: Clayey-gravelly soil.

- Alluvial origin soil composed of clayey surface and white graves subsoil.

Grape varieties*: Blend of 90% Merlot and 10 % Cabernet

Production: 60 000 bottles

Winemaking

- Short maceration (24 to 48 hours) which is the main characteristic of a claret's typicity. It gives the colour and fruity structure to the wine.
- Delicate pressing
- Low temperature fermentation at 18 °C to raise its fruitiness. It last 20 days

Aging

- One part of the production does malolactic fermentation which will decrease acidity and gives rich structure.
- The other part will remain chilled at a low temperature to prevent it from fermenting and therefor keeps its nice delicate aroma.
- Aging on fines lees for about 4 months develops its delicate and natural taste.
- Batch blending will occur after quality control tastings
- Cold treatment to stabilize the wine, followed by an early bottling at the beginning of February to preserve all its fruitiness.

Tasting

- **Appearance:** Bright cherry
- **Nose:** Expressive nose of red fruits, raspberry, dark cherry
- **Mouth:** A mix of fruitiness and freshness (as typically found in rosé wines), a gorgeous and persistent crunchy taste structure (as also found in light red wines).

Service: Between 8 °C et 12 °C

Drinking window: A youthful wine, it keeps its charm for about 2-3 years.

Food & wine pairing

- **Ideal:** tapas, barbecues, salads, melon
- **Harmonious:** white meats, poultry, dishes with green peppers and/or chorizo, Mediterranean or Asian gastronomy.
- **Surprising:** pan-fried foie gras with mango, osso bucco....

« Let yourself be seduced by the Claret »

*Alcohol abuse is dangerous for health

*Blend may change depending on the vintage

