

Château Penin  
BORDEAUX BLANC  
Château Penin  
2006

## VIGNIFICATION OF CLAIRET

*Natur*



Almost similar to its big brother the "classic" Clairet. The difference is the specific vinification process used to guarantee the production of a stable wine. This being achieved **without adding any other input** during its vinification and more particularly **without adding sulphites at end of fermentation**.

The essential operations are:

- Stirring of the fine lees to prevent oxidation
- Maintaining the wine at a low temperature of 6 degrees to avoid harmful microbial growth,
- Early bottling with sterile filtration of the wine to ensure stability in the bottle

As with its big brother, we look at both **the maturity of the fruit** and **the taste of the skin** to determine the precise date of harvest.

The optimum date of maturity of the grapes for making Clairet is on average 7 days before the date of maturity for making Red wine. The juice of the red grape is white. It is during a **short maceration** that the colouring pigments of the red grapes (anthocyanins) diffuse and give their colour to Clairet wine.

**The harvest** is carried out very early in the morning to benefit from the colder temperatures. On arrival at the cellar, the grapes are sorted and then placed in vats for cold maceration varying from 30 to 48 hours depending on the colour potential. Then the tank is emptied and the grapes are pressed. The coloured juices will ferment at 17 ° for 15 to 20 days.

**Aging** takes place in stainless steel vats for 4 months. The fine lees from fermentation are kept and used. They allow, thanks to "batonage" operations (keeping the lees in suspension) to improve finesse and entrance flavour in the wine.

**Bottling** takes place in early February.

