

FAMILLE CARTEYRON

CHATEAU PENIN

CHATEAU PENIN "56" MALBEC

A tribute to our village that was planted with 70% of Malbec before the great frost of 1956 - Our vision of Malbec in Bordeaux, spicy and fresh



TERROIR

Clay and limestone

GRAPE VARIETIES

100% Malbec

WINEMAKING & AGING

Low yield to keep the right balance between juice and skin

Viticultural practices to preserve freshness (no leaf pulling, etc.)

Low temperature pre-fermentary maceration to extract identity followed by a short maceration to emphasize finesse over power

Low temperature fermentation, soft and delicate extraction

Aging in concrete tanks to preserve optimal fruitiness

TASTING

Our vision of Bordeaux Malbec aromas on the nose, the right balance between spiciness and fruitiness. The mouthfeel is full of energy and reveals the identity of the limestone terroir with a touch of crispiness

"Perfect Balance" - Robert Parker - 92pts.

PAIRING

Ideal: grilled sausage, black pudding, pork pie

Out of the box: paella, spicy dishes