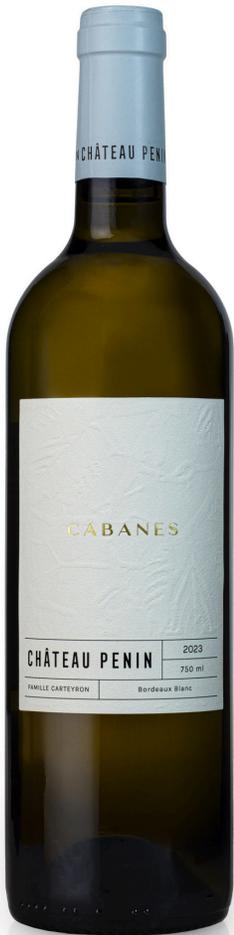


FAMILLE CARTEYRON

CHATEAU PENIN

CHATEAU PENIN CABANES

Our vision of white, a balance between freshness and roundness



TERROIR

Hilly plots with clayey soil and limestone subsoil - Clay reduces hydric stress allowing a greater aromatic expression

GRAPE VARIETIES

Sauvignon Blanc 40%
Sauvignon gris 30%
Sémillon 30%

WINEMAKING & AGING

Grapes are harvested at full maturity

Gentle press and light settling down - We believe that keeping high turbidity of the must help to extract the taste of the terroir

Slow fermentation (~20 days) at low temperature of 17°C to reveal aromas and bring complexity

Fermentations and aging conducted in concrete eggs and stainless steel for the sauvignon to keep freshness and in oak barrel for the semillon to bring roundness and body

Wines are kept during 8 months on fine lees with regular stirring to extract the identity of the terroir

TASTING

"Lemon rind and green apple with tangy acidity and vivid fruit" - **James Suckling - 91 pts.**

"Fruity expression, delicate, lively structure, mineral finish" - **Peter Moser - 91 pts.**

PAIRING

Ideal: sea food, fish with sauces

Out of the box: anything with goat cheese