

FAMILLE CARTEYRON

CHATEAU PENIN

CHATEAU PENIN CLAIRET

Our signature, juicy, crunchy, and fresh, a tribute to the historical claret



TERROIR

Limestone plateau at the top of our village

GRAPE VARIETIES

90% Merlot
10% Cabernet

WINEMAKING & AGING

A short maceration (24 - 48h) bringing fruity notes, body and identity to the wine

Delicate pressing and slow fermentation at low temperature during 20 days to reveal fresh fruit aromas

Malolactic fermentation on part of the vats to bring roundness and flesh. While the other vats are cooled down to prevent malolactic fermentation and keep freshness

4 months aging on fine lees to bring extra typicity to the wine

Cold stabilization and early bottling to protect fruitiness

TASTING

A fresh red fruit basket, with minerality and a slight structure in the mouth bringing immediate pleasure. This wine is designed to be shared and enjoy convivial moments

"Subtle texture & freshness" -

Robert Parker 91pts.

PAIRING

Ideal: tapas, barbecues, melon, any dishes with bell pepper

Out of the box: grilled foie gras with mango (or sweet and sour dishes)