

FAMILLE CARTERON

CHATEAU PENIN

EXCESS ROSÉ

Drinkability and fruitiness



TERROIR

Silty-clayey soils located next to the river

GRAPE VARIETIES

Merlot 100 %

WINEMAKING & AGING

Direct pressing, without maceration

Low temperature fermentation to preserve fruitiness

No malolactic fermentation to preserve freshness

Aging on lees during 2 months to improve the aromatic richness and mouthfeel

TASTING

A vibrant rosé with freshness, tension and a long finish

PAIRING

Ideal: mediterranean cuisine and asian gastronomy

Out of the box: osso bucco or aubergines stuffed with peppers