

# CHÂTEAU DE PENNAUTIER 400TH ACP Cabardès - Millésime



## GRAPES VARIETIES

Grenache 40%, Syrah 25%, Cabaret franc 20%, Malbec 15%



## TERROIR

From the highest lying Pennautier fields, already in cultivation in the 17th Century and from which wines were produced and served at Versailles. Reclaimed from the scrublands since 1960 to plant quality clones of the traditional Languedoc Grenache and those of our neighboring varieties: Syrah from the Rhône Valley, Cabernet Franc and Malbec from Bordeaux; with fine limestone soils composed of deeper clays allowing for deep rooting and efficient drainage and hygrometry in dry months.



## WINE MAKING

Handpicked from low yielding vineyards at perfect fruit ripeness to withstand a soft and long fermentation of 24 to 28 days. Partially aged in oak (40% of total blend) for 12 months in 3-wine-barrels and Taransaud/Orion half-muids to preserve the focus point of this complex wine marrying Bordeaux finesse and Mediterranean spices. The final blending process was carried out under the guidance and expertise of the Derenoncourt team.



## TASTING NOTES

Intense nose of freshly crushed red berries. Balanced by subtle, fruity yet elegant concentrated luscious loads of ripe raspberry and currant flavors. Offset by an invigorating edge of black pepper, hints of earth and spice nuanced by toasted vanilla mouth-filling touches; although it drinks very well now, it should improve and hold further for many more years.



## SERVICE TEMPERATURE

18°C



FAMILY ESTATES

2020



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