

CHÂTEAU DE PENNAUTIER

AOP CABARDES



LABEL

High Environmental Value Level 3 certification



GRAPES VARIETIES

40% Merlot, 30% Grenache, 20% Cinsault, 10% Syrah



TERROIR

The vineyard is situated on the sunny, south-facing lower slopes of the Montagne Noire, at between 200 and 400 meters of altitude. The soil is predominantly made up of chalk.



WINE MAKING

Harvested at night. Selected from the 1st pressings. Static settling at 8-10°C followed by racking and fermentation at 16-18°C. Aging on fine lees after blending.



TASTING NOTES

Light lychee colour, bright and with copper strands. Aromatic intensity, tart red fruit and lightly spiced. Round and developing on the palate. Rich, smooth and almost opulent in mouth.



SERVICE TEMPERATURE

12-14°C



FOOD AND WINE PAIRING

Duck fillet with shallot sauce



FAMILY ESTATE

2021



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