

CHÂTEAU DE PENNAUTIER

Terroirs d'Altitude

AOP CABARDES



LABEL

High Environmental Value Level 3 certification



GRAPES VARIETIES

Merlot 40%, Syrah 30%, Cabernet Sauvignon 20%, Grenache 10%.



TERROIR

The altitude terroirs culminate at 360m, where the cool temperatures allow the slow and progressive maturation of the tanins. The soil is mainly chalk rock. South facing, the vines benefit from the both East and West climats.



WINE MAKING

Selected harvest and immediate stem removal. Grape varieties are vinified separately. Maceration adapted to enhance each variety. Slow and precise extraction. Partial aging in French oak barrels.



TASTING NOTES

Deep garnet-red color. Sweet spices, vanilla, caramel, poached fruit, prunes. On the palate, smooth tannins which bring length and depth. Juicy, round and delicate. Candied sweets (poached cherries). Cacao finish.



SERVICE TEMPERATURE

18°C



FOOD AND WINE PAIRING

Beef ragoût and dark cherries



FAMILY ESTATE

2018



2017



2016



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