

CHÂTEAU DE PENNAUTIER

- TERROIR D'ALTITUDE -

AOP CARBARDÈS

2024



ENVIRONMENTAL CONDUCT

High Environmental Value (HVE) certification.
Regenerative agriculture enabling the stimulation of soil microbial life.



GRAPE VARIETY

35% Grenache, 25% Syrah, 15% Malbec, 10% Cinsault, 10% Cabernet, 5% Merlot



TERROIR

Clay-limestone terroirs of high-altitude Cabardès with some **plots of sandstone**.



VINIFICATION

Night harvest
Direct pressing with selection of first press juices
Cold static settling (8°C) protected from air
Low-temperature fermentation (14°C) over 3 weeks, by grape variety. Aged on fine lees after blending



TASTING

Pale pink color.
Fresh nose with a touch of spice (white pepper).
Full-bodied, lively palate with pep. Beautiful acidity. **Notes of red fruits** (currants).



PAIRING

Roasted vegetables. Gastronomic pairings



SERVICE TEMPERATURE

12 - 14°C



DOMAINE FAMILIAL