

CHÂTEAU DE PENNAUTIER

AOP CABARDÈS



ENVIRONMENTAL CONDUCT

High Environmental Value (HVE) certification.

Regenerative agriculture enabling the stimulation of soil microbial life.



GRAPE VARIETY

30% Syrah, 25% Grenache, 20% Cabernet, 20% Merlot, 5% Malbec



TERROIR

Clay-limestone parcels on rocky slopes exposed to the south of the Montagne Noire, between 200 and 300 meters above sea level. The intermediate climate of Cabardès alternates between **Atlantic and Mediterranean influences**.



VINIFICATION

Grapes were destemmed and vinified separately in concrete tanks by grape variety to respect the specificity of each.

Gentle extraction through delicate pump-overs to preserve the expression of the terroir and fermentation temperatures kept below 28°C. A maceration period of 20 days.

TASTING

Beautiful intensity of garnet color in the reds. Intense and complex nose, **with expressions of red/black fruits and Mediterranean spices**.

The palate shows a generous character supported by a strong, velvety structure of **liquorice-like tannins**, with remarkable length and freshness.



PAIRING

Grilled meats, roasts, poultry, hard cheeses



SERVICE TEMPERATURE

18°C



DOMAINE FAMILIAL