



## Authentic and Fruity flavor



This no-sulfite-added wine is the expression of Merlot harvested like a summer fruit, only 24 hours apart; its juicy flesh plays on the palate. It's our wild child, and we protect it so that it doesn't go astray, while at the same time giving it free rein to its spontaneity. Fresh and frank, it surprises us with the authentic taste of fruit that bursts on the palate.

### Appellation

Red Wine, Bordeaux

### Grape variety

100% Merlot

Average age of the vines: 40 years

### Vinification

Château Panchille « without added sulfites » is aged for 3 months in vats, under inert gas. It is filtered and analyzed very rigorously before being bottled in January. There is no sulfiting (addition of SO<sub>2</sub>) at harvest, ageing or bottling.

### Tasting notes

Intense color, complex nose of red fruit. Elegant palate with young tannins.

### Food pairing

Accompanies aperitifs, cold meats and red meat.

### Good ageing potential

4 years

### Bottle packaging

75 cl Bottles

Cases of 6 bottles lying down

### Corking

Diam 3 cork for perfect conservation, guaranteed without any cork taint

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