



Powerful and refined



This confidential micro-terroir on the banks of the Dordogne, defended by a handful of winegrowers, is the second oldest AOC Bordeaux. Its secret: capturing the spirit of both banks. The gentle landscapes, the tidal bore... What if the grace of the places became delicacy in the glass?

Appellation

Red wine, Graves de Vayres

Grape Variety

90% Merlot

10% Cabernet Franc

Average age of the vines : 40 years old

Ageing

50% in barrel, 50% in vat. The blend offers a wider range of aromas. Fruity flavors are enhanced by notes of oak and vanilla, giving the wine complexity. The wine is bottled after 18 months of aging.

Tasting Notes

Deeply colored, the nose is powerful, with aromas black fruits, spices and a hint of toast. The palate is characterized by a fine structure.

Food Pairing

This wine goes well with red meats, grilled or in sauce, leg of lamb and cheeses.

Good aging potential

7 years old

Bottle packaging

Bottles of 75cl; 1,5l; 3l; 5l

Cases of 6 or 12 Bottles lying down.

Corking

Diam 5 cork for perfect conservation, guaranteed without any cork taint



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