



Château Pertignas Premier Bordeaux Wines

Pierre and Vincent Gauthier make Château Pertignas wines in Saint Vincent de Pertignas.

In this magnificent Entre-deux-Mers village, surrounded by rolling hillsides, forests, vineyards and historic buildings, Château Pertignas is an integral part of the landscape.

*The personalities of these two winegrowers and their quality of life are characterised in their wines :
genuine, cheerful, sincere and straightforward !*

The vines are made with great care and attention at every stage of production including working the soil and all manual work. In the winemaking process itself,

it is the local soil which helps determine the flavour of the wine more than technology.

The reds, (fruity and strong), mature, are aged either in tanks or in new french oak barrels.

The light fresh wines (rosé and dry white) are lively and rich.

Our wines can be found in well known top restaurants, specialist wine shops and at various competitions.

Sweet Pertignas

Prestigious neighbors of Sauternes embark on the production of dry wines. Judging its semillons planted in the right place, Château Pertignas is embarking on its micro cuvée of sweet wine ! And we always need softness ...

- *Appellation*
AOC Bordeaux Supérieur Moelleux (Table Wine depending on the year)
- *Grape variety*
Semillon (100%)
- *Terroir*
Limestone plateau
- *Density*
6500 vines / ha
- *Age of the vineyard*
Old vines over 50 years old and young vines planted in 2019
- *Vinification and aging*
Late and manual harvests in several sortings, pressing and settling by flotation then fermentation in new barrels or not for 1 year, before filtration and bottling.
- *Production and containers*
- than 1000 bottles
- *Vintages produced*
Only the good years
- *Typicity / tasting*
Its intense and golden color suggests softness! Fortunately, the limestone plateau refreshes the sweet, enveloping and candied aromas of these botrytised grapes.
- *Food and wine pairings*



Desserts fruités



Fromage bleu

