



## 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.*

### Barrigues Reserve

*The elegance of oak, ripe grapes, careful blending ... A first class Bordeaux Superior !*

- *Appellation*

*AOC Bordeaux Superior*

- *Grape variety*

*Cabernet Sauvignon (minimum 40%) and Merlot (variable portion depending on the year)*

- *Terroir*

*Limestone plateau*

- *Density*

*5500 vines / ha*

- *Age of the vineyard*

*Over 40 years old*

- *Vinification and aging*

*Macerated at cold temperatures for as long as possible, daily pumpings to extract tannins and colour, macerated at a warm temperature, then matured for 18 months in barrels (which were hardly heated during manufacture), and then 6 months homogenization in tanks before bottling without filtering.*

- *Production and containers*

*Less than 10,000 75cl bottles and 1.5L magnums*

- *Vintages produced*

*2005, 2006, 2008, 2009, 2012, 2014, 2015, 2018, 2019*

- *Typicity / tasting*

*A strong dark coloured wine, aged in oak barrels made traditionally to avoid too much of an oaky taste in the wine. This wine can be drunk young. As it ages it becomes more complex and refined thanks to the Cabernet Sauvignon. A top class wine, made only when nature permits !*

- *Food and wine pairings*



Boeuf



Veau



Gibier (cerf, chevreuil)



Volaille

