



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.

So Clai)ret

Pierre and Vincent have always had a lot of ties with their neighbor "Grand Breton". The first pickers, the first trips, all have a connection with England, hence this clai)ret evoking our own history as well as that of Bordeaux wines since Aliénor d'Aquitaine. The original and brilliant fuchsia color already suggests its sunny taste and its beautiful structure, slightly tannic and refreshing.

- *Appellation*
AOC Bordeaux Clai)ret
- *Grape variety*
Petit Verdot, Merlot and Cabernet Sauvignon (variable portion depending on the year)
- *Terroir*
Clay-limestone plain and plateau
- *Density*
5000 vines / ha
- *Age of the vineyard*
The vines are 5 to 30 years old
- *Vinification and aging*
Bleeding for each grape variety, cold fermentation and short aging before blending.
- *Production and containers*
Less than 2000 bottles of 75cl
- *Vintages produced*
Every year since 2018
- *Typicity / tasting*
This clai)ret is envious with its intense pink color with bluish reflections. Its delicate, pulpy and concentrated flesh is balanced by a beautiful refreshing liveliness. Aromas of red fruits, English sweets and stewed spices will delight the taste buds at any time !
- *Food and wine pairings*



Boeuf



Veau



Gibier (cerf,
chevreuil)



Volaille

