





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 straighforward !

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.

La Borie Reserve

New plot of land, new reserve! In spring 2014, two old Semillon vineyards, close to our wine store, on a clay-limestone plateau, were taken over by father and son Gauthier! Harvested after some Merlot, these reddish brown grapes, once mature, create a distinctive wine perfect to drink at all good dinner tables! A remarkable gastronomic wine!

Appellation

AOC Dry White Bordeaux

· Grape variety

Sémillon (100%)

Terroir

Clay-limestone plateau

Density

4500 vines / ha

Age of the vineyard

Plot planted in 1972

Vinification and aging

Pressed straight away without maceration, stored slightly heated in new french barrels which were made at low temperatures, fermented at cold temperatures and aged on lees with regular stirring.

• Production and containers

4000 75cl bottles

Vintages produced

Only the good years

Typicity / tasting

This Semillon made into a dry white wine has a golden colour with a greenish yellow hue. On opening, this wine has a beautiful sunny delicate and oaky aromas. Left to breathe, the odours intensify in richness and complexity with delicate hints of fresh white fruits such as pears and green apples, as well as white blossoms like acacia. Mixed with scents of yellow fruits such as peaches, a bit of acacia honey, all enhanced by a touch of strong mellow oak, this is indeed a rare wine!

Food and wine pairings









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