



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.

Prioret Reserve

A new reserve arrived in 2012, this white wine is astonishing ! The Sauvignon vines are planted on cold soil in shaded areas which are the ideal growing conditions. This coolness and the mineral content of the soil, generates perfumes both fruity and complex.

- *Appellation*
AOC Dry White Bordeaux
- *Grape variety*
Sauvignon Blanc (100%)
- *Terroir*
Tuff and White Clay
- *Density*
5000 vines / ha
- *Age of the vineyard*
Plot planted in 2010
- *Vinification and aging*
Macerated at cold temperatures, pressed, cold fermented and matured on lees
- *Production and containers*
15,000 75cl bottles
- *Vintages produced*
Every year
- *Typicity / tasting*
Dry pale white with a golden hue. On opening, it is lively and mineral like with an almost smokey and iodized taste. It benefits from breathing a little, enhancing its fragrant white floral and ripe citrus fruit aromas. A remarkable Dry White !
- *Food and wine pairings*



Végétarien



Volaille



Apéritif et snacks



Poisson maigre