



## 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.*

## Special Reserve

*Sunny, rich and fresh, tannic and smooth, one to keep ... !*

- *Appellation*  
AOC Bordeaux Superior
- *Grape variety*  
Cabernet Sauvignon (minimum 20%) 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*  
Maceration at a cold temperature for as long as possible, daily pumpings to carefully extract tannins and colour, maceration at a warm temperature then aging in tanks for up to 24 months before bottling without filtering.
- *Production and containers*  
Less than 10,000 75cl bottles and 1.5L magnums
- *Vintages produced*  
2009, 2010, 2012, 2014, 2015, 2016, 2019
- *Typicity / tasting*  
*A dark coloured wine, full-bodied, opulent, complex and sunny. Young, it is fruity with slightly dense mature tannins. As it matures, the wine becomes stronger whilst retaining its freshness. A wine which requires patience in order for you to enjoy it, either as a young wine which needs to breathe before drinking, or stored in the wine cellar.*
- *Food and wine pairings*



Boeuf



Veau



Gibier (cerf,  
chevreuil)



Volaille

