



## 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.*

## Pertignas Rosé

*Pierre and Vincent who both love this type of wine, make a rosé with a personal touch. The colour, akin to both salmon and bright raspberry, doesn't at all succumb to the current trend of very pale rosés. We love drinking it ! With its fresh taste and lovely look, it's the fruit of long passionate exchanges between these two winemakers.*

- *Appellation*  
AOC Bordeaux Rosé
- *Grape variety*  
Merlot and Cabernet Sauvignon (variable portion depending on the year)
- *Terroir*  
Limestone clay either flat land or hillside
- *Density*  
5000 vines / ha
- *Age of the vineyard*  
The vines are 10 to 30 years old
- *Vinification and aging*  
The Cabernet Sauvignon is pressed straight away, with a short maceration and bleeding for the Merlot, fermentation at cold temperatures and aging on lees with regular stirring before final blending and filtering.
- *Production and containers*  
10,000 75cl bottles
- *Vintages produced*  
Every year
- *Typicity / tasting*  
*This rosé has a gorgeous colour. Its delicate aspect, well rounded and concentrated from the Merlot is enhanced by the beautiful freshness and liveliness of the Cabernet Sauvignon. The aromas of fresh red fruits coupled with exotic fruits make it a delight for the tastebuds at any occasion.*
- *Food and wine pairings*



Porc



Végétarien



Volaille



Apéritif et snacks

