



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.

Muscadelle Reserve

Alliance of a grape variety overused for a time, Muscadelle with its floral aromas, and ripe and refreshing Sauvignon Blanc.

- *Appellation*
AOC Bordeaux White
- *Grape variety*
Muscadelle (50%), Sauvignon blanc (50%)
- *Terroir*
Clay-limestone plateau
- *Density*
6500 vines / ha
- *Age of the vineyard*
Vines planted in 2017
- *Vinification and aging*
The most ripe Sauvignons are macerated, pressed and vinified separately. The Muscadelle is picked very late and pressed directly. After cold fermentation and aging on fine lees, the juices are assembled during filtration.
- *Production and containers*
5000 bottles of 75cl
- *Vintages produced*
Every year since 2019
- *Typicity / tasting*
Pretty white with a delicately golden color, refreshing and very aromatic. The liveliness of ripe Sauvignon brings out the rich and floral side of Muscadelle. Treat yourself to cooked seafood or simply as an apéritif !
- *Food and wine pairings*



Végétarien



Volaille



Apéritif et snacks



Poisson maigre

