

Château PANCHILLE

GRAVES DE VAYRES



Powerful and refined



The Graves de Vayres de Château Panchille comes from vine parcels located on the Arveyres plateau.

This small appellation known to insiders offers you powerful and refined wines, discover this appellation.

Appellation

Red wine, Graves de Vayres

Grapes Varieties

90% Merlot

10% Cabernet Franc

Average age of the vines : 40 years old

Ageing

50% aged in barrel, 50% aged in vat. The blending offers a more important range of aromas. The fruity flavours are enhanced with oak notes of vanilla giving a beautiful complexity to the wine. The wine is bottled after 24 months of ageing.

Tasting Notes

A deep colour, the nose is powerful with black fruits, spices and some toasted notes. The palate is characterized by a beautiful structure.

Food Pairing

This wine matches red meats, grilled or in sauce, leg of lamb and your cheeses.

Good aging capacity

5 years

Packaging

Bottles of 75cL;
wooden boxes of 2,3,6, or 12 bottles.
Boxes of 6 or 12 Bottles laid flat.

