

# Château PANCHILLE



*Authentic and voluptuous*



Château Panchille's "Tradition" cuvée is the heart of our production. For 30 years, it has been producing a remarkably consistent quality. Pascal Sirat vinifies a wine that expresses its terroir and its vintage. A passion in the elaboration, from the vine to the bottle. Only healthy grapes, harvested at perfect maturity, can allow a gentle extraction to make authentic wines.

### Appellation

Red Wine, Bordeaux Supérieur

### Grape varieties

85% Merlot  
15% Cabernet Franc  
Average age of the vines : 45 years old

### Ageing

The wine is matured 18 months in vat and a part in barrel. The pumping over are regular to bring oxygen for the tannins while keeping the fruit.

### Tasting Notes

A deep colour with red fruits and spices notes at the nose. The palate has a long charming finish with supple tannins.

### Food pairing

"Tradition" goes well with your grilled meats, rib steak, duck breast, it also goes well with your cheeses.

### Good aging capacity

6 years

### Conditionnement

Bottles of 75cL ; 1,5L; 3L; 5L  
Wooden boxes of 2,3,6 or 12 bottles  
Boxes of 6, 12 bottles laid flat.

