



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 varities

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

### Ageing

The wine is maturated 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, 37,5 cL, 50 cL; 1,5L. Boxes of 6 bottles laid flat.













