







The Château Panchille is the wine for the good days. It can be drink at the aperitif or during the whole meal.

Appellation

Rosé wine Bordeaux

Grape Varieties

50% Merlot 50% cabernet franc Average age of the vines : 20 years old

Ageing

Short ageing during 6 months

Tasting Notes

A pale pink colour with red fruits, citrus fruits, tropical fruits notes at the nose. The palate is balanced with a fresh finish.

Food Pairing

At the aperitif with all kinds of meals for spring and summer. It goes perfectly with curried ham, melons, and some salads.

Good aging capacity

2 years

Packaging

Bottles of 75 cL Boxes of 6 bottles laid flat.







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