

Château PANCHILLE

Blanc de Fernand



Exotic and fresh



Pascal designed the "Blanc de Fernand" for his son and in memory of his father who enjoyed sharing this wine on the banks of the Dordogne, in the cool shade of the trees.

Appellation

White wine Bordeaux

Grape variety

50% Sémillon

50% Sauvignon

Average age of the vines : 20 years old

Tasting Notes

With a pale gold color and some lemon touch, its nose is fruity and floral with some citrus and tropical fruits notes.

The begin of the mouth is bodied and evolve on stone fruits with a fresh finish.

Food pairing

Blanc de Fernand perfectly match oister seafoods, fish as chicken or cheese.

Good aging capacity

2 years

Packaging

Bottles of 75 cL

Boxes of 6 bottles bottles laid flat.



SCEA Vignobles Sirat
Pascal Sirat
1 Id Penchille
33500 Arveyres - France



Pascal +33 617 49 77 63
Géraldine +33 609 64 63 74
info@chateaupanchille.com
www.chateaupanchille.com