



Authentic and Fruity



When we created Château Panchille "Without Added Sulfur", we wanted to offer you a pure wine. Like the original fermented grape juice, it is the very expression of the work in the vineyard.

Concentration, power, aromatic richness presented in all simplicity a label made manually by recycling the boxes.
All for your pleasure.

Appellation

Red Wine, Bordeaux

Grape variety

100% Merlot

Average age of the vines: 40 years old

Ageing

Château Panchille "Without Added Sulfur" is aged for 3 months in vats, under inert gas. It is filtered and analyzed very rigorously before being bottled in January. There is no sulphiting (addition of SO₂) in the harvest, during aging, at bottling.

Tasting notes

An intense color, a nose of beautifully complex red fruits. Its mouth is elegant with young tannins.

Food pairing

"Without Added Sulfur" accompanies your aperitifs, cold cuts and red meat.

Corking

Diam 3

Good ageing capacity

3 years

Packaging

Bottles of 75 cl

Boxes of 6 bottles laid flat



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