



## Authentic and Fruity flavor



« A l'état Brut » a wine without added sulfites, is the expression of Merlot harvested like a summer fruit, only 24 hours apart; its juicy flesh plays on the palate. It's our wild child, and we protect it so that it doesn't go astray while at the same time giving it free rein to its spontaneity. Fresh and frank it surprises us with the authentic taste of a fruit that bursts on the palate.

### Appellation

Red Wine, Bordeaux

### Grape variety

100% Merlot

Average age of the vines: 40 years old

### Winemaking

Château Panchille "à l'état Brut" is aged for 3 months in vats, under inert gas. It is filtered and analyzed rigorously before being bottled in January. There is no sulfiting (addition of SO<sub>2</sub>) in the harvest, ageing or bottling.

### Tasting notes

Intense color, complex nose of red fruits. Elegant palate with young tannins.

### Food pairing

"à l'état Brut" is a accompaniment to aperitifs, cold meat and red meat.

### Good aging potential

4 years

### Bottle packaging

Bottles of 75 cl

Cases of 6 bottles lying down

### Corking

Diam 3 cork for perfect conservation, guaranteed without any cork taint

PASCAL : +33 617 49 77 63 | GÉRALDINE : +33 609 64 63 74  
[info@chateaupanchille.com](mailto:info@chateaupanchille.com) | [www.chateaupanchille.com](http://www.chateaupanchille.com)

SCEA VIGNOBLES SIRAT | 1 LD PENCHILLE, 33500 ARVEYRES  
TVA : FR34 841 411 440 | ACCISES : FR 018002E8928 | SIRET : 841 411 440 00016

