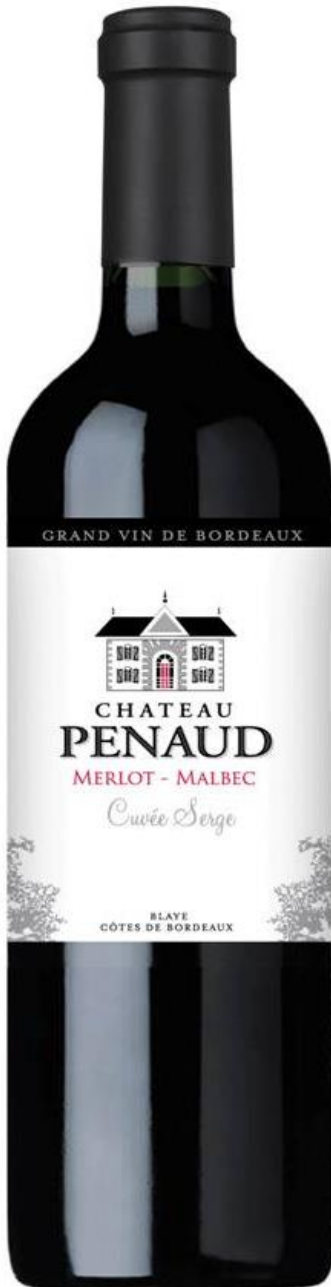


# CHATEAU PENAUD

*Cuvée Serge Rouge*  
*AOP Blaye Côtes de Bordeaux*



*70% Merlot*

*30% Malbec*

### *Vinification:*

Mechanic harvesting and skin contact for 3 weeks  
Alcoholic fermentation between 18°C and 24 °C.

*Aging:* Slightly aged in old barrels for 12 months

### *Tasting notes:*

Rubis color, bright with purple reflects.  
Nice structure, full body / well-balanced with silky tannin.

### *Food pairings:*

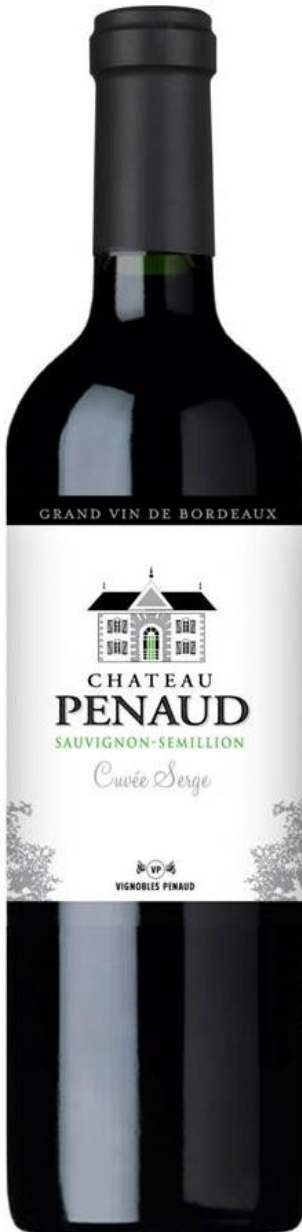
Red meat / Cheese, even as an aperitif.  
Serve between 18 et 20 °C.

### *Accolades:*

Golden medal at Gilbert & Gaillard Challenge

# CHATEAU PENAUD

*Cuvée Serge Blanc*  
*AOC Blaye Côtes de Bordeaux*



*90% Sauvignon*  
*10% Semillon*

### *Vinification:*

Harvesting machine at optimum maturation. Skin contacts for 12 hours.

Alcoholic fermentation between 16 – 18 °C

*Aging:* 3 Months on lees.

### *Tasting notes:*

Pale Yellow tint with silver reflects.

Expressive nose with exotics fruits / grapefruit / white peach.

Well-balanced, elegant with long aromatic finish.

### *Food pairings:*

Aperitifs, Sea food, Asparagus.

Drink chilled and now.