

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.