





The vineyard lies on gravel slopes that are worth the greatest terroirs of the Medoc. It is composed of three grape varieties: Cabernet Sauvigon (45 %), Merlot (50 %) and Petit Verdot (5%).

Harvesting: by hand and mechanical with selective plot sorting

Wine making: barrels 100 %, new barrels 33 % From 12 to 18 months

Tasting note April 2015:

Panigon 2013 expresses its personality through its aromas of candied fruit underlined by soft oaky notes with toasted brioche. Full and generous on the palate with a persistence that signs the density and elegance of this wine.

Food matching: roast lamb, rib steak, ceps with parsley and garlic sauce, roast duck, strong cheeses

PRODUCT OF France

Gold medal – Gilbert & Gaillard 2015 Commended Medal Decanter World Wine Awards 2015 90/100 Wine Enthusiast 16/20 Jancis Robinson

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