



CHÂTEAU DE
PANIGON
C R U B O U R G E O I S
MÉDOC

2012



Terroir: One of the most remarkable features of Château de Panigon is its exceptional terroir. The estate is located on the slopes of Civrac-en-Médoc, North-east of the city of Lesparre, and benefits from the influence of both the Atlantic Ocean nearby and the Gironde river estuary. They offer together favorable climate conditions that help the vines to ideally grow and the grapes to easily reach excellent maturation.

The vineyard lies on gravel slopes that are worth the greatest terroirs of the Medoc. It is composed of three grape varieties: Cabernet Sauvignon (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 March 2014:

This magnificent Medoc reveals a splendid garnet colour tinged with brighter red. Notes of spice and subtly integrated oak mingle with great finesse. Although still a little timid, its solid but smooth tannins bear witness to its serious ageing potential. An accomplished wine which does honour to the Cru Bourgeois family of which it forms part.

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

PRODUCT OF France

Gold medal Concours de Bordeaux 2014
Bronze medal Decanter Awards 2014



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