

CHÂTEAU PITRON

2020

Producteur Récoltant – Mis en bouteille à la propriété

Rendez-vous on the slopes of the Dordogne, on the eastern edge of the Entre-deux-Mers vineyards. In Pellegrue, more precisely, where the Château Pitron vineyards extend over a 15-hectare estate and have been present since the 17th century. It is here that Michel Pitron, a well-known lawyer specialising in major political and financial disputes, produces a red Bordeaux in the purest respect of the wine-making tradition.



Soils

Argilo-calcaire



Appellation

AOP Bordeaux



Grape variety

100% Merlot

Vinification

Made in the pure tradition of the greatest Bordeaux châteaux : harvest in perfect mature, fermentation of 3 weeks in a thermo-regulated tanks which allows to extract the quintessence of the fruit. Aging on lees during the first winter to enhance its fleshy character.

Tasting notes

Colour | Beautiful intense robe with violet highlights.

Nose | Reveals intense aromas of ripe fruits such as blackberry, cherry, and blackcurrant, accompanied by delicate toasty notes, licorice, and spices.

Palate | This wine is characterized by its balance, with ripe tannins that bring a pleasant freshness. You'll find flavors of black fruits like crushed blackberry and blackcurrant, enhanced by toasty touches. The finish is rich and persistent.

Light ●●●●● Powerful

Fruity ●●●●● Structured

Service tips

To be enjoyed between 16 and 18°C

Château Pitron 2020 will pair perfectly with a ribeye steak, a leg of lamb, a vegetable tart, a platter of flavorful cheeses, or a light dessert.

Award



Certification



Michel Pitron
Winegrower at
Château Pitron