



EVERY BOTTLE



TELLS A STORY

## CHATEAU D'ORIGNAC PINEAU DES CHARENTES

### TECHNICAL INFORMATION



<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Producer</b>	Château d'Orignac
<b>Vintage</b>	NV
<b>Composition</b>	60% MERLOT, 40% CABERNET SAUVIGNON

### WINEMAKER NOTES

Owned by Yvan Meyer, Maison Sichel's Technical Director, Château d'Orignac has won accolades in France and throughout the world. It is made from two-thirds grape must (Cabernet Sauvignon and Merlot) with one-third Cognac and takes almost 10 years to produce, which results in an intense, complex nose of peaches, apricots, honey, almonds and Cognac and an unforgettably smooth texture on the palate. At once intense and elegant. A remarkable and inimitable example of top quality Pineau des Charentes, justly deserving of its reputation. Should be served well chilled. A classic apéritif but also delicious with savoury dishes, desserts and cheese, such as Roquefort and mature Dutch Gouda.

### TASTING NOTES

Rich amber color shot through with gold tints. Very intense, complex nose of apricots, honey and raisins. Full and rich on the palate, with grape and Cognac flavors.

### VINEYARD

- **Plot:** Limestone slopes along the Gironde estuary

### VINIFICATION

Château d'Orignac Pineau is made in the time honored way, by carefully blending aged eau-de-vie and unfermented grape juice that comes from selected Merlot and Cabernet Sauvignon grapes, picked when perfectly ripe. After blending, it is aged for a minimum of 5 years in oak casks, made by top coopers based in central France. Only after this extensive maturation period does Château d'Orignac Pineau take on its full depth of flavor and balance



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*Château*  *d'Orignac*

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