

PRESS CUTTINGS

THE WINE ENTHUSIAST, USA: Wines scored up to 90 points, with Parenchère elected in 2011 in the Top 100 Best Buy of the World

ROBERT PARKER, USA: Parenchère in the selection « *Top value Bordeaux Wines* »
« *One of the best estates in Bordeaux Supérieur.* » | « *A very impressive wine, with much richness in a long finish. In a blind test, it could be believed to be a cru classé.* » | « *We are in need of more wines like PARENCHERE, excellent Bordeaux Supérieurs at sensible prices.* » | « *In the USA, Las-Cases now costs 150 dollars, therefore I also recommend PARENCHERE.* »

LE FIGARO, FRANCE: « *The Bordeaux Supérieur appellation shelters some gems like this château. The estate has always been at the forefront of quality.* »

WINE SPECTATOR, USA: Wines scored up to 90 points

DECANTER, UK: Wines scored up to 16/20 with Gold Medals at the *Decanter World Wine Awards*. Selection in the 50 Best Bordeaux for less than £20.

« *The quality of the wine has brought it to the notice of international tasters.* » | « *An excellent wine for its category.* »

JAMES SUCKLING, USA: Wines scored up to 92 points « *Shows a lot for this appellation.* »

GUIDE HACHETTE, FRANCE: Wines scored up to 2 stars (*Remarkable wine*) and regularly elected « *Coup de Cœur* »

« *Château de Parenchère offers a wine that can be described as an ideal of harmony. Excellent today, this bottle will also face time.* » | « *CHATEAU DE PARENCHERE stands out due to its quality, which the guide has been praising for several years now.* »

GUIDE RVF OF THE BEST WINES UNDER 20€, FRANCE: Wines scored up to 14,5/20 : « *A wine to discover absolutely.* »

GUIDE DES VINS DE FRANCE BETTANE & DESSEAUVE, FRANCE: Wines scored up to 15,5/20 and regularly elected « *Coup de Cœur* »

« *Striking demonstration that a simple Bordeaux appellation can produce beautiful wines.* » | « *Wines of character, well-balanced and charming. A coherent range with a foolproof regularity.* »

LE MONDE, FRANCE: « *For its energy and structure, this Bordeaux Supérieur is often compared to wines of more noble origin, and even in some greater years to crus classés.* »

LE FIGARO, FRANCE: « *The Bordeaux Supérieur appellation shelters some gems like this château. The estate has always been at the forefront of quality.* »

LA PRESSE, CANADA: « *CHATEAU DE PARENCHERE shows what a modest appellation can produce when tended by a skilled and thorough winemaker.* »

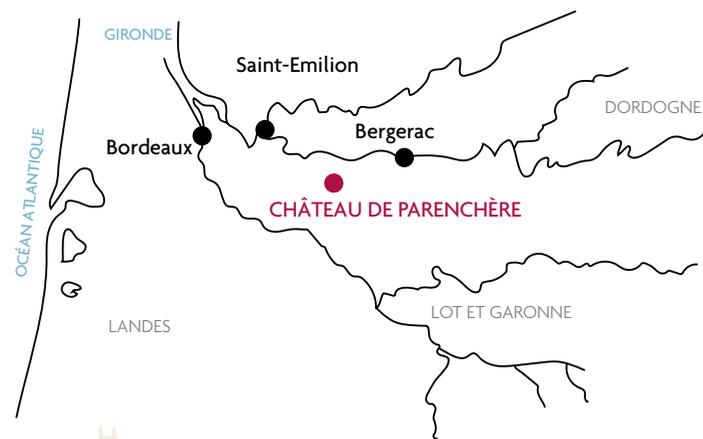
LA REVUE DU VIN DE FRANCE, FRANCE: Wines scored up to 15/20 « *We appreciate a lot this sleek style, very precise, without excessive concentration or extraction and which emphasizes the fruit.* »

GAULT ET MILLAU, FRANCE: « *A seasoned award-winner, PARENCHERE always make forthright and elegant wines.* »

CONCOURS MONDIAL DE BRUXELLES: Grand Gold Medal

INTERNATIONAL WINE CHALLENGE: Silver Medal

CONCOURS GÉNÉRAL AGRICOLE DE PARIS AND CONCOURS DE BORDEAUX: Gold and Silver Medals



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Château de Parenchère

GRAND VIN DE BORDEAUX



THE ESTATE

Château de Parenchère, whose foundations were laid in 1570 by Pierre de Parenchières, Lord of Fourgoignières, is situated at the easternmost reaches of the Bordeaux region, bordering the Dordogne department.

The estate, renovated in 1958 by Raphaël Gazaniol, today consists of 188 unbroken hectares, including 69 hectares of vines (170 acres) planted on the best plots of the estate.

Together with his son Jean, Raphaël aimed to prove that great wines can come from less well known appellations. The estate's reputation soon surpassed the borders and Parenchère exported its wine to more than thirty countries around the world.

In January 2005, Mr Per Landin, a great wine lover from Sweden fell in love with the estate. Based on the expertise of the Managing Director Mr Richard Curty, he decided to pursue the goal of serving the magnificent Terroir of Parenchère, seeking to constantly raise the quality of the wines at their peak.

THE VINEYARD

Production: Around 400.000 bottles/year

Appellations: BORDEAUX SUPERIEUR ROUGE, BORDEAUX CLAIRET (rosé) et BORDEAUX BLANC SEC

Vineyard area: 69 hectares (170 acres)

Type of soil: Chalky clay

Grape varieties: Determined by the different plots and their exposure, the vineyard is now composed of:

- 63 hectares of reds planted with: 50 % Merlot - 40 % Cabernet Sauvignon - 9% Cabernet Franc - 1 % Malbec

- 6 hectares of whites planted with : 70% Sauvignon - 20% Sémillon - 10% Muscadelle

Average age of the vines: 25 years old

Density: Between 3,300 and 5,700 vines per hectare (1,200 and 2,300 per acre)

Vineyard management: We adopt a sustainable approach to vine-growing. Our estate is conducted in Reasoned Agriculture and has received since 2012 the HEV certification (High Environmental Value farm) - Level 3⁽¹⁾. We are also a member of the first association of Bordeaux wines certified ISO 14001:2015. To maintain our policy of quality and respect for the environment, our methods are primarily designed to protect the soil. They include growing grass between the rows, traditional tilling, sparing applications of pesticides and organic fertilizers only when absolutely needed. This quality policy is consequently translated into carefully controlled yields, backed up, if necessary, by « green harvesting ».⁽²⁾

⁽¹⁾ HEV – Level 3 : The farm environmental certification is a voluntary approach which aims to identify and promote particularly environmentally-friendly practices. Level 3 is the maximum level of certification, which covers four key areas: biodiversity conservation, plant protection strategy, management of fertilizer use and management of water.

⁽²⁾ Green harvesting: removal of excess bunches between mid-July and mid-August.

OUR WINES

We strive to bring out fruitiness and elegance in our wines, but without affecting richness, fullness and fleshiness. Every wine produced in Parenchère reflects this philosophy.

CHÂTEAU DE PARENCHÈRE - Bordeaux Supérieur Red

The estate's traditional wine is made using vines aged 20 years on average and is usually made up of all the different grape varieties grown on the property:

Merlot in majority - Cabernet Sauvignon - Cabernet Franc - Malbec

Production: Around 200.000 bottles / year

Winemaking process: Before the start of fermentation, cold maceration (at less than 15°C) takes place over 3 to 4 days for each vat. Fermentation then follows at a temperature no greater than 28°C enabling fruit substances to be gently extracted. At this stage, aeration below the marc (« micro bullage ») is carried out so as to keep a maximum of fruit aromas and bouquet.

Characteristics: This wine is generally fleshy with an intense robe and pronounced red fruit aromas, as well as a good balance between fruit and tannin.

Ideal age of consumption: In 4 to 7 years.



CHÂTEAU DE PARENCHÈRE - CUVÉE RAPHAËL - Bordeaux Supérieur Red

Cuvée Raphaël is the **flagship wine of Parenchère**. It is made in memory of the renovator of the estate : Raphaël Gazaniol.

It is produced from a **selection of the finest plots on the estate, from vines more than 40 years old on average giving especially low yields** (around 40 hectolitres per hectare).

Production: Around 70.000 bottles / year

Grape varieties: Cabernet Sauvignon predominant in general - Merlot

Ageing: Aged in French oak barrels exclusively for 12 months on fine lees, without racking⁽³⁾ and with micro-oxygenation⁽⁴⁾. On average, 25% of the barrels are renewed every year.

Characteristics: This blend always produces very dense, very concentrated wines with elegant tannins that stand out, but are mellow and smooth. They are elegantly woody, but not excessively so, and leave plenty of room for the fruit. Cuvée Raphaël always shows great ageing potential.

Ideal age of consumption: In 4 to 10 years or longer depending on the vintage.



ESPRIT DE PARENCHÈRE - Bordeaux Supérieur Red

« **Esprit de Parenchère** » is the Château's exceptional blend, embodying the quintessence of our terroir. Produced in confidential quantities (6,000 to 8.000 bottles), this cuvée is elaborated only in the greatest vintages so that its unparalleled quality is ensured. It is made from the two best plots of the estate with extremely low yields (about 3,800 litres per hectare).

Grape varieties: Cabernet Sauvignon in large majority - Merlot

Ageing: Aged in French oak barrels exclusively for 12 months on fine lees, without racking⁽³⁾ and with micro-oxygenation⁽⁴⁾. The barrels are 90% new.

Characteristics: With this highly concentrated, very elegant wine, our aim is to show Parenchère at its best and to equal the greatest Bordeaux wines. Power and finesse are in symbiosis to offer a wine with a very long ageing potential.

Ideal age of consumption: In 8 to 15 years (can be kept longer by old vintages amateurs).



CHÂTEAU DE PARENCHÈRE - Bordeaux Clairet

Grape varieties: Variable from vintage to vintage to favour the most aromatic grape variety, it is generally close to: **80% Merlot - 20% Cabernet Sauvignon**

Production: Around 80.000 bottles/ year

Winemaking process: Made from juice run off⁽⁵⁾ from each vat. Next comes a period of skin maceration⁽⁶⁾ lasting 2 days, followed by fermentation at low temperature (15°C) in order to obtain perfect fruitiness.

Characteristics: More substantial than traditional rosés, with good body and exuberant fruitiness.

Ideal age of consumption Drinking: In the year after its production.



CHÂTEAU DE PARENCHÈRE - Bordeaux Dry White

Grape varieties: This dry white wine is made from the **three major Bordeaux white varieties: 70% Sauvignon - 20% Sémillon - 10% Muscadelle**

Production: Around 40.000 bottles / year

Winemaking process: We first subject the grapes to skin contact⁽⁷⁾ for 18 to 24 hours. Then fermentation starts at low temperature (16°C) in order to achieve ideal fruitiness. After ageing on fine lees for 3 months, the wines are then blended.

Characteristics: A white wine with intense white and citrus fruit aromas, which is both fresh and round on the palate. Its balance makes it an ideal accompaniment for fish and seafood.

Ideal age of consumption: In the two years following its production.



⁽³⁾ Racking: Transferring wine by aeration into another container (vat or barrel)

⁽⁴⁾ Micro-oxygenation: The introduction of oxygen into barrels

⁽⁵⁾ Run-off juice: Taking juice from all red wine vats before fermentation

⁽⁶⁾⁽⁷⁾ Skin maceration / Skin contact : When the fruit and especially the grape skins are left to steep in the juice.

