

CHÂTEAU DE CIFFRE BIO

AOP SAINT CHINIAN



LABEL

High Environmental Value Level 3 certification. Château de Ciffre is certified organic since 2019.



GRAPES VARIETIES

40% Syrah, 20% Grenache, 30% Carignan, 10% Mourvèdre



TERROIR

A very thin, infertile top soil, outcrops of schist and limestone.



WINE MAKING

Cold maceration and harvested at maturity. Maceration for 20 to 30 days with gentle extraction.



TASTING NOTES

Dark garnet color. Predominant flavours of crisp red fruits. Peppery notes from the syrah. Ample and smooth palate with round tannis.



SERVICE TEMPERATURE

18°C



FOOD AND WINE PAIRING

Grilled meats, Daube de canard, cassoulet, Barbecues, poultry, strong cheeses



FAMILY ESTATE

2020



2019



www.lorgeril.wine

Château de Pennautier - BP 4 - 11610 Pennautier Tél. : +33 (0)4 68 72 65 29 - contact@lorgeril.com.