

CHÂTEAU DE PENNAUTIER

Terroirs d'Altitude

AOP CABARDES



LABEL

High Environmental Value Level 3 certification



GRAPES VARIETIES

Merlot 30%, Syrah 30%, Cabernet Sauvignon 20%, Grenache 20%.



TERROIR

The vineyard is situated on the sunny, south-facing lower slopes of the Montagne Noire, at between 200 and 400 meters of altitude. Exposed in the South, the vines benefit from the mixture of eastern-western climate and a limestone terroir.



WINE MAKING

Selected harvest and immediate stem removal. Grape varieties are vinified separately. Long maceration (25-30 days) with smooth extraction.



TASTING NOTES

Deep garnet-red color. This wine is characterised by the power and harmony of the aromas: blackcurrant and blackberry combined with spices, mint, and chocolate. Rich and full-bodied in the mouth, refined, dense tannins. Ageing in oak gives more complexity and elegant tannins with discreet touch. Lasting flavours of cocoa and blackcurrant.



SERVICE TEMPERATURE

18°C



FOOD AND WINE PAIRING

Duck breast, roast meat, cheese



FAMILY ESTATE

2018



2017



2016



www.lorgeril.wine



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