

L'ESPRIT DE PENNAUTIER

AOP CABARDES



LABEL

High Environmental Value Level 3 certification



GRAPES VARIETIES

70% Syrah, 20% Cabernet Sauvignon, 10% Merlot



TERROIR

The vineyard is situated on the sunny, South-facing lower slopes of the Montagne Noire, at between 200 and 400 meters of Altitude. The soil is primarily made up of chalk. This wine is from the best part of the vineyard, where the vines are positioned on high land.



WINE MAKING

Carefully selected handpicked grapes. Long maceration (25-30 days) with smooth extraction. Partial ageing (60%) in new barrels for 10 to 12 months. Wine is not filtered or clarified before bottling.



TASTING NOTES

Bright and clear red ruby color. Powerful and elegant tobacco, nutmeg and black pepper aromas. Palate on the red fruits with good persistence of the tannins.



SERVICE TEMPERATURE

18°C



FOOD AND WINE PAIRING

Game, venison, duck "magrets" and strong cheese



FAMILY ESTATE

2018



2017



2016



2015



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