

L'ORANGERAIE

Sauvignon Blanc

IGP PAYS D'OC



GRAPE VARIETY

100% Sauvignon Blanc



TERROIR

Clay-limestone. The grapes are grown on the slopes of the Montagne Noire.



WINE MAKING

The grapes are harvested in the early hours of the morning to preserve freshness: they are immediately pressed and separated from their skins. Fermentation in temperature-controlled stainless steel vats lasts around three weeks at 16-18°C.



TASTING NOTES

Very bright, green/yellow colour. Characterful aromas of grapefruit, lemon peel and boxwood. Excellent balance between vinosity and acidity, a lively wine that shows an array of citrus fruit flavors. A crisp, refreshing wine to be drunk chilled during its youth.



SERVICE TEMPERATURE

12°C



FOOD AND WINE PAIRING

Fish, seafood, aperitif



MAISON LORGERIL



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