

# L'ORANGERAIE

Syrah Viognier

**IGP PAYS D'OC**



## GRAPE VARIETIES

85% Syrah, 15% Viognier



## TERROIR

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



## WINE MAKING

Traditional methods with fermentation of 3 weeks to stay on the fruit and freshness. The grapes are vinified together. Fermenting temperature is stabilized at 25 – 27°C with an additional 15 days of hot maceration.



## TASTING NOTES

Deep colour with cherry reflection. Aromas of Mediterranean spices, cassis mingled with apricot and fresh grapes. The mouth is full, round, backed by red fruit aromas and a tannic sweetness



## SERVICE TEMPERATURE

18°C



## FOOD AND WINE PAIRING

Grilled lamb, red meats, tapas



MAISON LORGERIL



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