

# L'ORANGERAIE

Syrah

**IGP PAYS D'OC**



## GRAPE VARIETY

100% Syrah



## TERROIR

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



## WINE MAKING

The bunches are separated from the stems before a traditional vinification in concrete tanks. The fermentation lasts 7-10 days, followed by maceration on the skins of about three weeks to extract maximum fruit flavors.



## TASTING NOTES

Dark red, almost purple color. Typically exuberant Syrah fruit (blackberry, raspberry) combines with the aromas of the garrigue – thyme, liquorice, boxwood. A rich, round mouthfeel with fine tannins, and a dry, mineral finish.



## SERVICE TEMPERATURE

18°C



## FOOD AND WINE PAIRING

Mediterranean cuisine: daube provençale, stuffed tomatoes, wild boar, cassoulet



MAISON LORGERIL



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