

MARQUIS DE PENNAUTIER

Terroirs d'Altitude
IGP PAYS D'OC



LABEL

High Environmental Value Level 3 certification



GRAPES VARIETIES

100 % Chardonnay



TERROIR

The wines from the « Pays d'Oc » come from a fantastic "Terroir". The vines for the Chardonnay are located in the north so as to remain fresh during the hot summers. This allows the fruit to retain a good acidity and an exceptional quality. The "Terroirs d'Altitude" of the domain arrive at around 360 meters in altitude maximum where the freshness gives a slow ripeness



WINE MAKING

The fruit is harvested in the early hours of the day, drained and immediately pressed, followed by a cold settling. Fermentation lasts 3 weeks at 16 to 18°C. Fermentation of lees in barrel with lees stirring.



TASTING NOTES

Yellow, golden color. Powerful aromas, including hints of pineapple, vanilla and fresh exotic fruit. Fresh and well-balanced.



SERVICE TEMPERATURE

12°C



FOOD AND WINE PAIRING

White meats, poultry, fish in sauce, "foie gras", and as an aperitif



FAMILY ESTATE

2018



2017



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