



de Rosé

AOP LANGUEDOC



#### ENVIRONMENTAL CONDUCT

Certified **High Environmental Value** (HVE).



#### GRAPE VARIETY

60% **Grenache**, 30% **Syrah**, 10% **Viognier**



#### TERROIR

Vines nestled against the Massif Central with breathtaking views of **the Pyrenees and the Mediterranean**.

The diversity of terroirs in the appellation allows the grapes to ripen under ideal climatic conditions, giving this cuvée **freshness and elegance**.



#### VINIFICATION

**Harvested at daybreak**, when temperatures are coolest, followed by gentle pressing of the grapes at moderate pressure to preserve lightness and color brilliance.

Static settling between 8-10°C for 24/48 hours.  
Controlled fermentation between 16-18°C.



#### TASTING

Clear lychee hue, with a powdery pink tint.  
Intense nose with aromas **of red currant, dried rose, and citrus**.

The palate is fresh, elegant, combining complexity and tension, **with hints of grapefruit**.



#### PAIRING

Mediterranean cuisine, grilled dishes, aperitifs, and festive moments.



#### SERVICE TEMPERATURE

10 - 12°C



  
**Lorgeril**  
1620

l'Élégance en Languedoc

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