



NICOLAS & MIREN DE LORGERIL

CHÂTEAU DE PENNAUTIER

AOP CABARDÈS - IGP PAYS D'OC - IGP CITÉ DE CARCASSONNE



AN EXCEPTIONAL TERROIR

Situated in the tiny AOP Cabardès, the vines cling to the sun-drenched, rocky hillsides that form the southern foothills of the Montagne Noire, at between 700 and 1000 feet above sea level. From here a panoramic view embraces the Pyrenees to the south, the Massif Central to the north, and the famous medieval City of Carcassonne 5 km away.

The terroir is an harmonious blend of limestone and clay, Mediterranean heat, Atlantic influence, and cool mountain air. Some of the vineyards have had to be reclaimed from the wild, rock strewn garrigue. Already certified HVE 3, the Chateau de Pennautier begins its organic conversion in 2019

A RARE HISTORY

Built during the reign of Louis XIII by Bernard de Pennautier, Treasurer of the Languedoc Estates, the Château of Pennautier has been in **the possession of a single family since 1620**. It was extended in 1670 by Le Vau, the architect of the Château of Versailles. At the same time, the renowned landscape gardener Le Nôtre designed a huge park in the French style. The château is listed as an historic monument. Since 1960 the vineyards have been entirely renewed, and vines planted at higher altitudes.

The direct descendants of the Pennautiers, Nicolas and Miren de Lorgeril are the tenth generation of winemakers since the creation of the domain in 1620. They took over in 1987.



FEW FIGURES

- > 119 hectares of vineyard.
- > 6 kilometres north-west of Carcassonne
- > Altitude: 230 to 360 metres



GRAPE VARIETIES*

Atlantic grape varieties:

- > Cabernet-franc
- > Cabernet-sauvignon
- > Malbec
- > Merlot

Mediterranean grape varieties:

- > Chardonnay
- > Cinsault
- > Grenache
- > Syrah
- > Pinot noir



LES GRANDS VINS

L'ESPRIT DE PENNAUTIER

AOP CABARDÈS - ROUGE

Grape varieties*: syrah, grenache, merlot, cabernet-sauvignon : this exceptional wine highlights the balance and quality potential specific to each vintage, revealing the best aspects of this year's growing season.

Packaging: bordeaux sommelier bottle, in wooden cases of 6. Also available in magnums.

Description: complex, powerful nose with black berry fruit, truffle, coriander, a hint of pepper. Full-bodied and powerful in the mouth, very refined tannins, good balance of oak. L'Esprit will be at its best in about ten years. When young (3 to 5 years) we recommend decanting it.

Ageing: 18 months in new French oak barrels.

Keeping potential: 5 to 10 years.

Serve with: game stews, strong cheeses.

LE RÊVE DE PENNAUTIER

"VENDANGES D'APRÈS"

VIN DE TABLE - BLANC MOELLEUX

Grape variety*: chardonnay 100 %. This wine is only made in years when the weather is favourable.

Packaging: alsace-style 50cl bottle, cases of 6 bottles packed horizontally.

Description: brilliant gold colour, and a powerful and complex nose. Notes of candied fruit (mandarin, apricot, pineapple, lemon) and honey, then warm spicy aromas such as cinnamon and cardamom. In the mouth, a fresh wine with a fine balance between alcohol, sugar and oaky tannins.

Ageing: 18 months in new French oak barrels.

Keeping potential: 3 to 6 years.

Serve with: all types of dessert, even chocolate.



LES TERROIRS D'ALTITUDE

CHÂTEAU DE PENNAUTIER

AOP CABARDÈS - ROUGE

Grape varieties*: c, cabernet-sauvignon, merlot, malbec, grenache, syrah.

Packaging: traditional Bordeaux bottle, in cases of 6 packed horizontally. Also available in magnums and double magnums.

Description: deep garnet-red colour. This wine is characterised by the power and harmony of the aromas: blackcurrant and blackberry mingled with spices, mint, and chocolate. Rich and full-bodied in the mouth, refined, dense tannins.

Ageing: 14 months in French oak barrels (40% of which are new).

Keeping potential: 5 to 7 years.

Serve with: duck breast, roast meat, cheese.

- CHARDONNAY - IGP PAYS

D'OC - BLANC

Grape variety: chardonnay 100 %

Packaging: traditional Burgundy bottle, in cases of 6 bottles packed horizontally.

Description: golden wine with powerful aromas, notes of pineapple, vanilla, passion fruit, and dried apricot.

Full-bodied, long finish.

Ageing: 10 months in French oak barrels (50 % new), lees stirred regularly.

Keeping potential: 3 to 5 years.

Serve with: apéritifs, poultry with citrus fruit, cheese, fish, white meats in creamy sauces.

CHÂTEAU DE PENNAUTIER

AOP CABARDÈS - ROSÉ

Grape varieties*: grenache, syrah, merlot, cabernet-sauvignon, cinsault

Packaging: traditional Bordeaux bottle, in cases of 6 packed horizontally.

Description: attractive, light rose colour. Elegant nose with hints of red summer fruit (raspberry, redcurrant) and a touch of liquorice.

Ageing: mainly aged in tanks with a small proportion in barrel (5%).

Serve with: Salmon tartare and St. Jacques with herbs.



MARQUIS DE PENNAUTIER

LES CUVÉES CLASSIQUES

CHÂTEAU DE PENNAUTIER

AOP CABARDÈS - ROUGE

Grape varieties*: cabernet 20%, merlot 40%, grenache 10%, syrah 30%.

Packaging: bordeaux bottles, in cases of 6 packed vertically. Also available in magnums (cases of 6) and half-bottles (cases of 24).

Description: intense colour, nose of ripe fruits. In the mouth, strong berry fruit flavours, with a structured, easy-drinking body.

Keeping potential: 3 to 4 years.

Serve with: red meat and chicken, quiches and cheeses.

CHÂTEAU DE PENNAUTIER

AOP CABARDÈS - ROSÉ

Grape varieties*: cinsault 20%, merlot 40%, grenache 30%, syrah 10%.

Packaging: bordeaux bottles, in cases of 6 packed vertically. Also available in half-bottles (cases of 24).

Description: bright rose-petal colour. Refined, powerful nose of berries (raspberry, a touch of blackcurrant) and liquorice. Good attack, both full and fruity, long finish.

Keeping potential: 2 years.

Serve with: savoury tarts and quiches, grilled meats.



DOMAINE DE PENNAUTIER

IGP CITÉ DE CARCASSONNE

ROUGE

Grape varieties*: cabernet-sauvignon, merlot, grenache , syrah .

Packaging: bordeaux bottles, in cases of 6 packed vertically.

Description: ruby-red colour. The nose is dominated by red fruity aromas (raspberry, red currant) with notes of cassis and cherry and ending with hints of gooseberries. A delicate and charming wine, with smooth tannins on the palate.

Ageing: In stainless steel tank.

Serve with: grilled meats, charcuteries, cheeses.

IGP CITÉ DE CARCASSONNE

ROSÉ

Grape varieties*: cinsault, grenache , syrah, merlot .

Packaging: bordeaux bottles, in cases of 6 packed vertically.

Description: attractive light rose petal colour. Refined nose, with floral and berry fruit aromas. In the mouth, good attack, both full-bodied and lively: raspberry, redcurrant.



LES CÉPAGES

VIOGNIER

DE PENNAUTIER

IGP PAYS D'OC

Grape variety: viognier 100 %.

Packaging: burgundy bottle, in cases of 6 packed vertically.

Description: bright yellow colour, nose of mango and lychee. Full-bodied and lively, the wine fills the mouth with freshness; delicate finish of exotic fruit.

CHARDONNAY

DE PENNAUTIER

IGP PAYS D'OC

Grape variety: chardonnay 100 %.

Packaging: burgundy bottle, in cases of 6 packed vertically.

Description: a powerful nose with aromas of melon, fresh fig and white flowers (jasmine, hawthorn), and a hint of fresh hazelnuts. Very fresh and well-balanced in the mouth, with a citrus and nutty character. A wine to appreciate in its youth as an aperitif or with light snacks and hors d'oeuvres.

PINOT NOIR DE

PENNAUTIER

IGP PAYS D'OC

Grape variety*: pinot noir 100 %.

Packaging: bordeaux bottle, in cases of 6 packed vertically.

Description: purple with violet highlights. Plums, damsons and ripe blackberries, overlaid with hints of green pepper and such spices as cloves and cinnamon. This is a structured, Bordelais style of Merlot.



* The proportions are indicative and may change slightly from vintage to vintage

THE WELCOME

AT CHÂTEAU DE PENNAUTIER



A HISTORIC MONUMENT

At the Château de Pennautier you can experience the charm and elegance of life in a château in the south of France! The Château is a listed historic monument which was completely renovated in 2008, and now offers a wide range of services, such as the shop and restaurant housed in the former sheepfold, and the Domaine de Garille, a former smallholding situated 3km away in the heart of the vineyards.

A PRESTIGE WELCOME

At Château de Pennautier, A historic building dating from the seventeenth century, Nicolas and Miren de Lorgeril are happy to welcome you for your special events in a uniquely private, family atmosphere: seminars, receptions, weddings, tailored holidays.

- > 22 4-star bedrooms,
- > large reception or conference rooms, with a maximum capacity of 400 people,
- > a 30 hectare park,
- > tailored historical visits.

La table Cave du Château, The Chateau's former sheepfold now houses a wine bar, a restaurant, a shop and the wine maturing cellars of the estate, which are open to visitors.

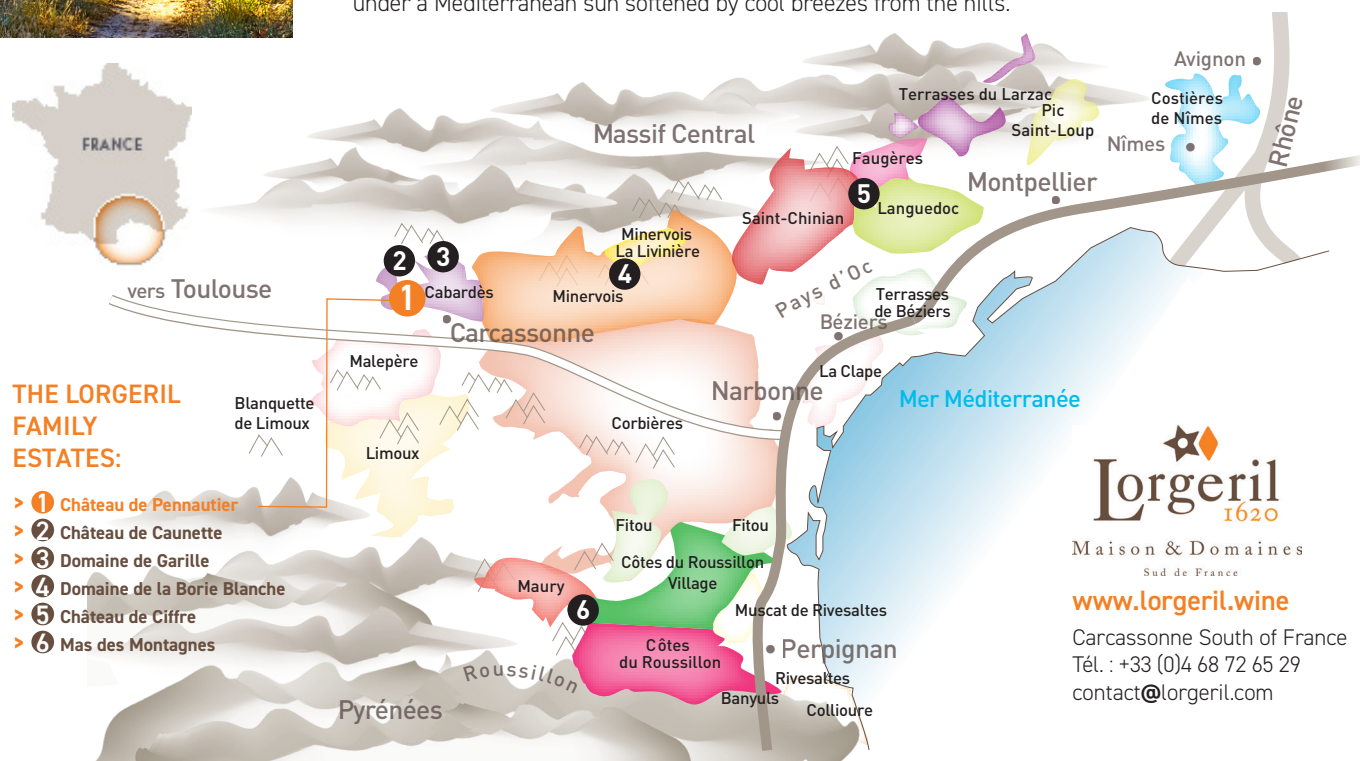
A la Table Cave, which is open all year round, you will find a cuisine firmly rooted in the terroir: simple, delicious and full of Mediterranean flavours, created by our chef Franck Debéthune.

La Boutique, you can taste wines from the six different Lorgeril family estates, taking you on a sensory tour through 9 appellations in Languedoc and Roussillon.

EXPLORING THE REGION

- > The City of Carcassonne, one of Europe's oldest fortified cities, and the Canal du Midi. Both are listed UNESCO World Heritage Sites.
- > The Cathar castles perched on mountain-tops: Lastours (15km away), Puylaurens (45km), Peyrepertuse (55km)
- > magnificent Roman and Cistercian abbeys,
- > Charming villages: Aragon (3 km), Montolieu (15 km, village du livre), Minerve (50 km).
- > La Montagne Noire and its chestnut forests.

Go on foot, by bicycle or even on horseback! The region is ideal for environmentally-conscious tourism, under a Mediterranean sun softened by cool breezes from the hills.



THE LORGERIL FAMILY ESTATES:

- > ① Château de Pennautier
- > ② Château de Caunette
- > ③ Domaine de Garille
- > ④ Domaine de la Borie Blanche
- > ⑤ Château de Cifre
- > ⑥ Mas des Montagnes

Lorgeril
1620

Maison & Domaines
Sud de France

www.lorgeril.wine

Carcassonne South of France
Tél. : +33 (0)4 68 72 65 29
contact@lorgeril.com