



NICOLAS & MIREN DE LORGERIL

# CHÂTEAU DE CIFFRE

AOP FAUGÈRES - AOP SAINT CHINIAN - AOP LANGUEDOC



## AN EXCEPTIONAL TERROIR

The vineyards are spread across the dry, rocky foothills of Mont Caroux, a landmark visible for miles around, in the communes of Autignac and Murviel-Les-Béziers.

**The domaine is located at a unique geological crossroads, where the schist that typifies the AOP St-Chinian meets the clay and limestone terroir of AOP Faugères.**

This, along with a palette of grape varieties that includes Syrah, Grenache, Mourvèdre, Cinsault and Viognier allows for a wide range of wines, all of which are marked by the elegance and freshness resulting from the hillside position of the vineyards. The Château de Ciffre is certified organic since 2019.

## A RARE HISTORY

Château de Ciffre is a beautiful 70-hectare (175 acres) domaine, of which 44 hectares (83 acres) are planted with vines **in the appellations Faugères, Saint Chinian and Languedoc.**

With a view to diversifying their offer of AOP terroirs, Nicolas and Miren de Lorgeril acquired this picturesque property, tucked away amongst hills covered by the 'garrigue' (olives, pines, wild herbs), in 2007. They have devoted themselves to updating the winery, and to converting the house and its former windmill into luxury gîtes.



## FEW FIGURES

- 70 hectares, of which 44 hectares are in **AOP Faugères, St-Chinian and Languedoc**
- 20 kilometres north-west of Pézenas
- 50 kilometres north-west of Montpellier
- 25 kilometres north of Béziers
- Altitude: 150 to 300 metres

## GRAPE VARIETIES\*

- grenache
- mourvèdre
- syrah





## LES GRANDS VINS

### AOP FAUGÈRES

**Grape varieties\*:** syrah 70%, old vine grenache 20%, mourvèdre 10%.

**Tasting notes:** powerful dark fruit nose with hints of truffle, cloves and white pepper. Very full-bodied, with a fine, elegant tannic structure. Best drunk between 5 and 8 years from vintage, this is a wine that repays decanting.

**Serving suggestions:** game, casseroles, mature cheeses.

### AOP SAINT-CHINIAN

**Grape variety:** syrah, grenache.

**Tasting notes:** Complex aromas: delicate garrigues aromas, truffle and black olives. Velvet and present mouthfeel. Vanilla and smooth tannins.

**Serving suggestions:** Beef rib, meat in sauce, duck, coq au vin.



## LES TERROIRS D'ALTITUDES

### AOP FAUGÈRES

**Grape varieties\*:** syrah, grenache, mourvèdre.

**Tasting notes:** the dark, plummy red colour hints at the intense aromas and full-bodied palate to come. Ripe, dark fruit (morello cherry, plum, blackberry) character with notes of torrefaction, Havana cigars, cocoa and a twist of black pepper. Full-bodied, with very ripe tannins that support a long, balanced finish and an ability to age for many years.

**Serving suggestions:** duck breast, roast beef, steak, mature cheese

### AOP SAINT-CHINIAN

**Grape varieties\*:** syrah 60%, old vine grenache 40%.

**Tasting notes:** dark red with purple tints. Complex aromas of red fruits, with notes of caramel and bergamot. A rich, silky mouthfeel with subtle oak presence, the Grenache adding great character through its powerful yet delicate tannins. A long, well-balanced wine with good ageing potential.

**Serving suggestions:** roasted poultry, cheese.



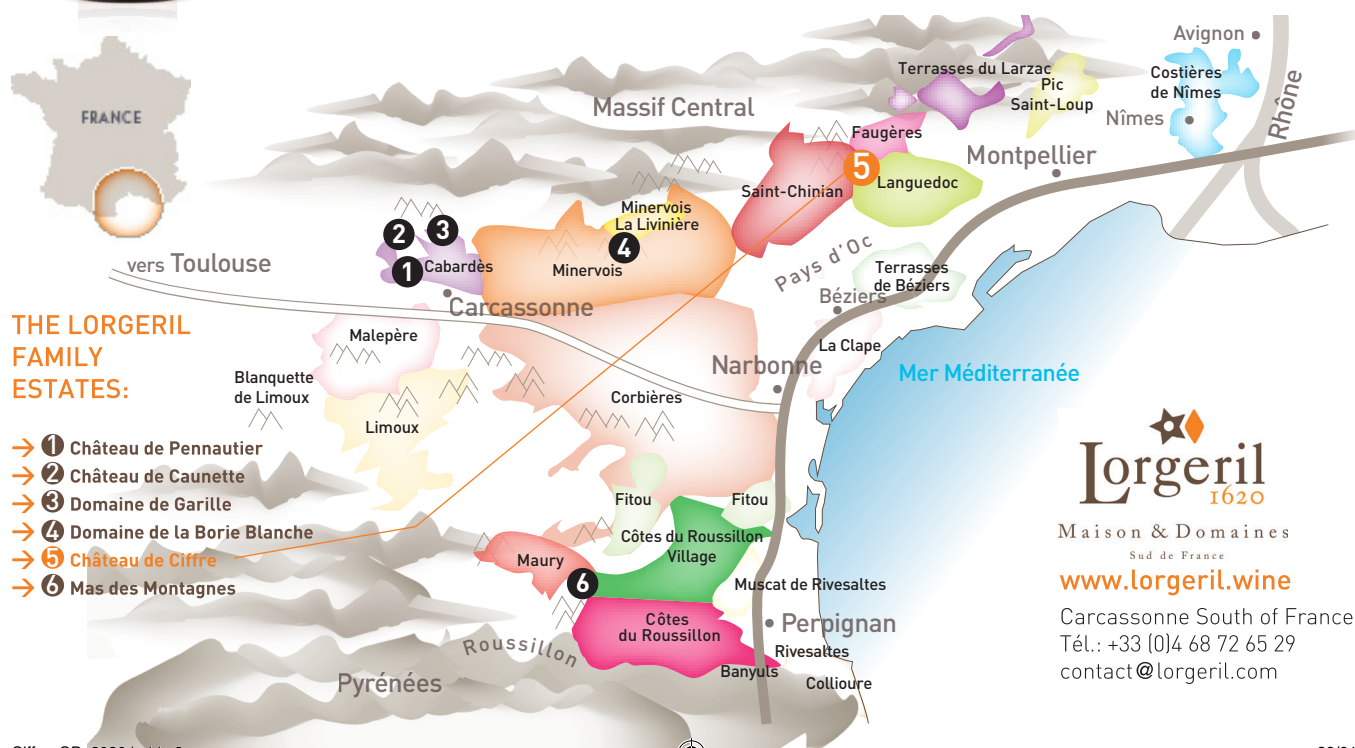
## LE CLASSIQUE

### AOP SAINT-CHINIAN

**Grape varieties\*:** syrah, grenache, mourvèdre.

**Tasting notes:** bright red colour. Fruity notes dominate: raspberries, redcurrants, cherries, with a hint of pepper & spice added by the Syrah. Medium-bodied, with ripe, rounded tannins giving a silky feel.

**Serving suggestions:** roast meats, barbecues, cheese.



### 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 Ciffre
- 6 Mas des Montagnes

**Lorgieril**  
1620

Maison & Domaines  
Sud de France

[www.lorgieril.wine](http://www.lorgieril.wine)

Carcassonne South of France

Tél.: +33 (0)4 68 72 65 29

[contact@lorgieril.com](mailto:contact@lorgieril.com)

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

Réalisation: Esopo - Création: Atelier de Signes