

Domaines Famille de Lorgeril

# CHÂTEAU DE CIFFRE

- TERROIR D'ALTITUDE -

**AOP FAUGÈRES**



### ENVIRONMENTAL CONDUCT

Certified **Organic Agriculture**.  
**High Environmental Value** (HVE) certification.  
**Regenerative agriculture** practices aimed at stimulating soil microbial life.



Famille de Lorgeril



### GRAPE VARIETY

45% Grenache, 40% Syrah, 10% Mourvèdre, 5% Carignan



### TERROIR

**The terroir of schists** clings to the foothills of the Pic de la Coquillade, which rises to 650 meters.



### VINIFICATION

**Harvesting by plot from the oldest** Grenache and Syrah vines.  
Traditional vinification.  
Maceration can **last up to 35 days**, focusing on gentle extractions.  
Partial aging in barrels (50% in new barrels).



### TASTING

Deep garnet robe.  
Powerful, intense nose dominated by cooked **black fruits**.  
Beautiful roundness with a combination of **tannins and minerality** (flint, graphite). Very aromatic and fruity.



### PAIRING

Duck breast fillet lacquered with red currant vinegar



### SERVICE TEMPERATURE

18°C



DOMAINE FAMILIAL



Millésime 2021



Millésime 2021



Millésime 2021



Millésime 2021

**Lorgeril**  
1620

l'Élégance en Languedoc

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