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Domaines Famille de Lorgénil

CHÂTEAU DE PENNAUTIER

- TERROIR D'ALTITUDE -
AOP CARBARDÈS



ENVIRONMENTAL CONDUCT

High Environmental Value (HVE) certification.
Regenerative agriculture enabling the stimulation of soil microbial life.



GRAPE VARIETY

35% Grenache, 25% Syrah, 15% Malbec, 10% Cinsault, 10% Cabernet, 5% Merlot



TERROIR

Clay-limestone terroirs of high-altitude Cabardès with some **plots of sandstone**.



VINIFICATION

Direct pressing.
Fermentation of the assembled juices. Temperature control at 14 to 16°C.



TASTING

Pale pink color.
Fresh nose with a touch of spice (white pepper).
Full-bodied, lively palate with pep. Beautiful acidity. **Notes of red fruits** (currants).



PAIRING

Roasted vegetables. Gastronomic pairings



SERVICE TEMPERATURE

12 - 14°C



Millésime 2022



Millésime 2022



DOMAINE FAMILIAL

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l'Élégance en Languedoc

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