

# Esprit DE PENNAUTIER

- Grand Vin -

AOP CARBARDÈS



## ENVIRONMENTAL CONDUCT

Certified **Organic Agriculture in 2022**.

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

**Regenerative agriculture:** stimulation of soil microbial life, notably through winter seeding and carbon sequestration.



## GRAPE VARIETY

25% Grenache, 25% Syrah, 20% Cabernet Franc, 20% Malbec, 10% Merlot



## TERROIR

On the **sunny and rocky slopes of the southern Montagne Noire**, at an altitude of 300 meters. The soils are clay-limestone and stony. The climate alternates between East and West influences.



## VINIFICATION

**Hand-harvested** and vinified by grape variety, with co-fermentation of Syrah, Cabernet Franc, and Grenache-Malbec.

Maceration lasts from 21 to 27 days with whole clusters and sorted grapes, employing gentle extraction techniques.

**Partial aging for 10 months** in French oak demi-muids. par cépage et en co-fermentation de syrah cab.franc, grenache-malbec.



## TASTING

Bright ruby red color.

**Complex, powerful nose with notes of leather, bourbon vanilla.**

Hints of sweet spices, woody essences.

Elegant palate with aromas of cooked fruit, caramel, and liquorice.

**Beautiful length and depth. Silky tannins.**



## PAIRING

Confit lamb shank, venison fillet with porcini mushroom sauce



## SERVICE TEMPERATURE

18°C



DOMAINE FAMILIAL



Millésime 2021

91  
100



Millésime 2020

91  
100



Millésime 2017

93  
100



Millésime 2020

**Lorgeril**  
1620

l'Élégance en Languedoc

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