

GRIS DE GARILLE

IGP CITÉ DE CARCASSONNE



ENVIRONMENTAL CONDUCT

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



GRAPE VARIETY

60% **Cinsault**, 40% **Grenache**



TERROIR

Implanted on the south-facing **clay-limestone hillsides of the Black Mountain**, overlooking Carcassonne and its Medieval City, this terroir benefits from **a temperate climate at the crossroads of oceanic and Mediterranean influences**.



VINIFICATION

Night harvest and gentle pressing of the grapes. Cold settling (8-10°C) and fermentation at controlled temperature (16°C/18°C).



TASTING

Pale pink robe, slightly coppery.

On the nose, notes of red berries.

On the palate, it is round and creamy with beautiful acidity and tension.



PAIRING

Tomatoes in various preparations, raspberry vinegar, and anchovies



SERVICE TEMPERATURE

10°C




Lorgetil
1620

L'Élégance en Languedoc

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