

# PARCELLE D'ALTITUDE

- LA CROIX -

AOP LA LIVINIÈRE



## ENVIRONMENTAL CONDUCT

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

**Regenerative agriculture** promoting the stimulation of soil microbial life.



## GRAPE VARIETY

**Syrah, Grenache, Mourvèdre**



## TERROIR

La Livinière is at the heart of the Minervois. This schist terroir, where **Mediterranean influence meets the freshness of the Cause**, is truly exceptional.



## VINIFICATION

**Manual harvest.**

Traditional method.

**Pigeage and remontage** for a gentle diffusion of tannins, preserving the delicacy of the fruit and the rich smoothness on the palate.



## TASTING

Very deep garnet color.

**A fresh and mineral wine** with a nose dominated by **warm spices (cinnamon, star anise), notes of blond tobacco and leather.**

Full and creamy palate



## PAIRING

Game, red meats, hard cheeses



## SERVICE TEMPERATURE

18°C



FAMILLE DE LORGERIL

  
**Lorgèril**  
1620

L'Élégance en Languedoc

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