

# PARCELLE D'ALTITUDE

## - LE CAUSSE -

### AOP FAUGÈRES



#### ENVIRONMENTAL CONDUCT

Certification **High Environmental Value (HVE)**.  
**Regenerative agriculture** promoting the stimulation of soil microbial life.



#### GRAPE VARIETY

**Syrah, Grenache, Mourvèdre**



#### TERROIR

Selected from **the finest parcels** of the Estate, the terroirs consist of high-altitude **schist soils**, reaching up to 350m.

These high-altitude terroirs benefit from nocturnal freshness, allowing for a gentle maturation and **the most elegant expression of aromas**.



#### VINIFICATION

**Manual harvesting and sorting.**

Maceration for 35 to 40 days, focusing on gentle extraction.

Fermentation in French oak barrels.



#### TASTING

Powerful and complex nose **with black fruits, truffle, and spicy aromas** (cloves and white pepper). Full-bodied and massive palate with very fine tannins, showcasing beautiful harmony.



#### POTENTIAL FOR AGEING

This wine will reach its **peak between 5 and 8 years**.



#### PAIRING

Game meats, red meats, and flavorful cheeses



#### SERVICE TEMPERATURE

18°C



FAMILLE DE LORGERIL



Millésime 2019

**Lorgèril**  
1620

l'Élégance en Languedoc

[www.lorgèril.wine](http://www.lorgèril.wine) | [contact@lorgèril.com](mailto:contact@lorgèril.com)

Château de Pennautier, BP 4, 11610 Pennautier | +33 (0)4 68 72 65 29

