

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


Lorgèril
1620

L'Élégance en Languedoc

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