

# PARCELLE D'ALTITUDE

## - LE MONTPEYRE -

### AOP CABARDÈS

FAMILLE DE LORGERIL



#### ENVIRONMENTAL CONDUCT

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



#### GRAPE VARIETY

Syrah, Merlot, Cabernet Sauvignon



#### TERROIR

The vineyard climbs the sunny, **rocky slopes of the southern Montagne Noire** between 200 and 400 meters above sea level.  
East-West climate variation.



#### VINIFICATION

**Manual harvesting** and sorting.  
Fermentation and maceration for 25 days.  
**Partial aging in new barrels (50%)** and between 8-12 months with annual racking for oceanic grape varieties.  
The wine is not fined before bottling.



#### TASTING

Powerful, complex nose with **black fruits, truffle, coriander, and a hint of pepper.**  
Full-bodied palate with very fine tannins,  
**harmoniously integrated with the oak.**



#### POTENTIAL FOR AGEING

This cuvée **will reach its peak in 5 to 8 years.**



#### PAIRING

Game stews, and flavorful cheeses



#### SERVICE TEMPERATURE

18°C



Millésime 2018

Lorgeril  
1620

l'Élégance en Languedoc

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