

# PARCELLE D'ALTITUDE

## - LE MONTPEYRE -

### AOP CABARDÈS



#### 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



FAMILLE DE LORGERIL

**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

