



de Rosé

- CUVÉE PRESTIGE -
AOP LANGUEDOC



ENVIRONMENTAL CONDUCT

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



GRAPE VARIETY

50% Grenache, 30% Syrah, 10% Cinsault, 10% Vermentino



TERROIR

Vines backed against the Massif Central offer breathtaking views of the **Pyrenees and the Mediterranean.**

The diversity of terroirs in the appellation allows the grapes to ripen in ideal climatic conditions, resulting in freshness and elegance in this cuvée.



VINIFICATION

Harvested at daybreak, when temperatures are coolest, followed by gentle pressing of the grapes at moderate pressure to preserve lightness and color brilliance. Static settling between 8-10°C for 24/48 hours. Fermentation is controlled between 16-18°C.



TASTING

Peach hue.

Intense nose of red fruits.

Ample palate with crunchy small fruits.

Good maturity. Balanced, persistent finish with tension. **A gastronomic rosé.**



PAIRING

Mediterranean cuisine, gastronomic dishes



SERVICE TEMPERATURE

10 - 12°C




L'Orgeril
1620

L'Élégance en Languedoc

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