

# CHÂTEAU DE CAUNETTES

## AOP LANGUEDOC



### LABEL

High Environmental Value Level 3 certification



### GRAPE VARIETIES

60% Syrah, 40% Grenache



### TERROIR

Situated in the highest vines of the estates, on the slopes of the Montagne Noire between 250 et 350m, on limestone soils exposed South. These conditions allow for optimal maturation of Mediterranean varieties.



### WINE MAKING

Traditionnal harvest with destemming at the arrival in the cellar. Temperature controlled fermentation between 24 and 28°C. Vatting for 3 weeks focusing on the fruit and the expression of the fresh terroirs of these altitude vineyards.



### TASTING NOTES

Deep ruby red color with garnet hue. Intense and succulent nose. Liquorice aroma with a touch of prune. Round and powerful in mouth. Black cherry notes. Delicate finale.



### SERVICE TEMPERATURE

18°C



### FOOD AND WINE PAIRING

Mediterranean food, plancha with white or red meats.



FAMILY ESTATE

2019



15/20

[www.lorgeril.wine](http://www.lorgeril.wine)



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