

CHÂTEAU DE PENNAUTIER

AOP CABARDES



LABEL

High Environmental Value Level 3 certification



GRAPES VARIETIES

40% Merlot, 30% Syrah, 20% Cabernet, 10% Grenache



TERROIR

The vineyard is situated on the sunny, south-facing lower slopes of the Montagne Noire, at between 200 and 300 meters of altitude. South facing, on limestone soils.



WINE MAKING

De-stemming prior to vinification in separate vats for each grape variety. Fermentation at 24°C in cuves for 18 days to preserve the structural balance.



TASTING NOTES

Ruby colour. Candied fruit and sweet spiced scents. On the palate, pepper, cloves and dark fruit aromas. Light tannin end notes which leave lasting and fresh tastes.



SERVICE TEMPERATURE

18°C



FOOD AND WINE PAIRING

Grilled meats, roasts, poultry, hard cheeses



FAMILY ESTATE

2017



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Château de Pennautier - BP 4 - 11610 Pennautier Tél. : +33 (0)4 68 72 65 29 - contact@lorgeril.com