

# CHÂTEAU DE PENNAUTIER

Série limitée

**AOP CABARDES**



## LABEL

High Environmental Value Level 3 certification



## GRAPES VARIETIES

30% Grenache, 25% Syrah, 20% Cinsault, 15% Cabernet Sauvignon, 10% Merlot



## TERROIR

The vineyard is located on the south facing slopes of the Montagne Noire at an average altitude of 300 to 400m on the Château's high quality plots. The soil is predominantly made of chalk and limestone.



## WINE MAKING

Harvested at daybreak - when night temps are still cooling the soils, berries and foliage, the grapes are gently pressed. Then fermented in temperature controlled vats at 14 – 16°C.



## TASTING NOTES

Attractive, light rose color. Elegant nose with hints of spice (white pepper). Ample and animated taste. Pleasantly tart. Notes of red berries (redcurrant).



## SERVICE TEMPERATURE

12-14°C



## FOOD AND WINE PAIRING

Roasted vegetables. Gastronomic pairings.



FAMILY ESTATE



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

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