

L'ESPRIT DE PENNAUTIER

AOP CABARDÈS



LABEL

High Environmental Value Level 3 certification



GRAPES VARIETIES

Syrah, Cabernet Sauvignon, Merlot



TERROIR

Positioned on the rocky and sunny slopes of the Montagne Noire, at 300m. The soil is a rocky combination of clay and limestone. Benefits from the alternation of East and West climates.



WINE MAKING

Carefully selected, handpicked grapes. Long maceration (25-30 days) with smooth extraction. Partial ageing (60%) in new barrels for 10 to 12 months. Wine is not filtered or clarified before bottling.



TASTING NOTES

Bright and clear red ruby color. Powerful and complex nose, notes of leather, vanilla. A touch of sweet spices, woody essences. Elegant palate with cooked fruit, caramel and liquorice aromas. Long and deep after taste. Smooth tannins.



SERVICE TEMPERATURE

18°C



FOOD AND WINE PAIRING

Game, venison, wild mushroom sauce



FAMILY ESTATE

2018



2017



2016



2015



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