

GRIS DE GARILLE

IGP CITE DE CARCASSONNE



GRAPE VARIETIES

40% Grenache, 30% Cinsault, 30% Syrah



TERROIR

Implanted on the south facing, clay limestone slopes of the Montagne Noire, overlooking Carcassonne and its medieval city, this terroir benefits from a temperate climate crossed with an oceanic and mediterranean influence.



WINE MAKING

Nighttime harvest and gentle pressing of the grapes. Cold settling at 8-10°C.



TASTING NOTES

Pale rose colour, copper hue. On the nose, aromas of red berries. On the palette, round and creamy with nice acidity and tension.



SERVICE TEMPERATURE

10°C



FOOD AND WINE PAIRINGS

Fresh tomatoes, raspberry vinegar, anchovies



MAISON LORGERIL

