

LE CAUSSE GRAND VIN

AOP FAUGERES



LABEL

High Environmental Value Level 3 certification



GRAPE VARIETIES

Syrah, Grenache, Mourvèdre



TERROIR

Selected from the best plots on the estate, the terroirs are altitude schist soils situated at 350m. The altitude terroirs benefit from nighttime freshness which allows a slow maturation and the elegant expression of aromas.



WINE MAKING

Manual harvest and selection. Frequent pumping-over during fermentation followed by a cuvaison of 35 to 40 days. Fermentation in French oak barrels.



TASTING NOTES

Strong nose, complex dark fruit and truffle, spiced aromas (clove and white pepper). Fleshy and solid, fine tannins, beautiful harmony. This wine will be at its best at 5 to 8 years.



SERVICE TEMPERATURE

18°C



WINE PAIRINGS

Game and red meat, strong cheese



LORGERIL FAMILY

2017



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