

MADemoiselle DE PENNAUTIER

Terroirs d'Altitude

IGP PAYS D'OC



LABEL

High Environmental Value Level 3 certification



GRAPES VARIETIES

70% Chardonnay, 20% Sauvignon, 10% Viognier



TERROIR

Terroir marked by an exceptionally varied climate. The vines are exposed to the North to benefit from the shade during the hot summers. The altitude terroirs, thanks to their cool night temperatures, allow a slow maturation which enables the expression of elegant aromas.



WINE MAKING

Selected harvest at the first hour of the day to keep the freshness of the fruit. Drained and immediately squeezed. Cold settling. Fermentation for 3 weeks at 18°C. Conservation and aging on fine lees.



TASTING NOTES

Clear, silky, yellow gold colour. Pale flesh fruit on the nose (peach and greengage), apricot. Floral hints. Round and smooth in mouth with a long, fresh finale.



SERVICE TEMPERATURE

12°C



FOOD AND WINE PAIRING

White meats in sauce, grilled fish



FAMILY ESTATE



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