

# MARQUIS DE PENNAUTIER

Terroirs d'Altitude  
**IGP PAYS D'OC**



## LABEL

High Environmental Value Level 3 certification



## GRAPES VARIETIES

100 % Chardonnay



## TERROIR

Terroir marked by an exceptionally varied climate. The vines are exposed to the North to benefit from the shade during the hot summers, allowing a good acidity and an exceptional aromatic quality.



## WINE MAKING

Night harvest to preserve freshness, drained and immediately pressed, followed by a cold settling. Fermentation lasts 3 weeks at 16 to 18°C. Fermentation of lees in barrel with stirring for 3 months.



## TASTING NOTES

Yellow, golden color. Diverse aromas of candied fruit and quince jam. Brioche notes. Impactful presence in mouth with smoothness and acidity.



## SERVICE TEMPERATURE

12°C



## FOOD AND WINE PAIRING

Sea bass with creamy, citrus sauces



FAMILY ESTATE

2021



2020



2019



2018



2017



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



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