

# MASET DES MONTAGNES

Terroirs d'Altitude

**AOP COTES DU ROUSSILLON**



## LABEL

High Environmental Value Level 3 certification



## GRAPE VARIETIES

50% Macabeu, 50% Grenache Blanc



## TERROIR

Facing the Mont Canigou, the highest peak of the western Pyrenees, the vines are situated on hillside terraces which offer breathtaking views. Diverse soil and rock types, including schist, limestone, gneiss and granite, in the communes of Caramany, Latour de France and St. Martin de Fenouillet.



## WINE MAKING

The grapes are harvested in the early hours of the morning to preserve freshness, they are then immediately pressed and separated from their skins. Fermentation in temperature-controlled stainless steel vats lasts around 3 weeks at 16°-18°C.



## TASTING NOTES

Very elegant wine marked by the minerality and freshness of the mountainside schist soils.



## SERVICE TEMPERATURE

12°C



## FOOD AND WINE PAIRING

Grilled fish, sea bream baked in a salt crust. Also excellent as an elegant aperitif.



FAMILY ESTATE



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

Château de Pennautier - BP 4 - 11610 Pennautier Tél. : +33 (0)4 68 72 65 29 - [contact@lorgeril.com](mailto:contact@lorgeril.com)