

CHÂTEAU DE CIFFRE

Terroirs d'Altitude

AOP SAINT CHINIAN



LABEL

High Environmental Value Level 3 certification. Château de Ciffre is certified organic since 2019.



GRAPES VARIETIES

Syrah, Grenache old vines



TERROIR

The land is composed of limestone culminating à 350m, which allows a gentle maturing and the elegant expression of aromas.



WINE MAKING

The grapes are manually harvested at optimum maturity. Selected and fermented in small tanks with the amount of each plot. Emphasizing long fermentation (30 to 40 days) with very smooth extractions. Ageing in barrels.



TASTING NOTES

Dark garnet color. Hints of jammy red fruits add complexity and structure to the nose. Toffee and bergamot, with a soft touch of tannins on the palate. The Grenache gives strong and smooth tannins. Lasting flavour. Keeps for a long time.



SERVICE TEMPERATURE

18°C



FOOD AND WINE PAIRING

Grilled meats, Daube de canard, cassoulet, Barbecues, poultry, strong cheese



FAMILY ESTATE

2021



2020



2019



2017



www.lorgeril.wine

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