

CHÂTEAU DE CIFFRE

Terroirs d'Altitude

AOP FAUGERES



LABEL

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



GRAPES VARIETIES

60% Syrah, 30% Grenache Vieilles Vignes, 10% Mourvèdre



TERROIR

The land is composed of schist 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

Intense dark purple color, typical of low-yielding Syrah. Powerful, dark fruity aromas, with notes of Torre faction, old leather armchairs and Havana cigars. Big, ample mouth feel with much ripe tannic presence. Very good ageing potential.



SERVICE TEMPERATURE

18°C



FOOD AND WINE PAIRING

Roast beef, charcuterie, mature strong cheese



FAMILY ESTATE

2021



2020



2019



www.lorgeril.wine

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