

CHÂTEAU DE CIFFRE

Grand Vin

AOP FAUGERES



LABEL

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



GRAPES VARIETIES

70% Syrah, 20% Grenache, 10% Mourvèdre



TERROIR

Selection from the most beautiful plots on the estate. The land is composed of schist culminating à 350m, which allows a gentle maturing and the elegant expression of aromas.



WINE MAKING

The older Syrah vine is picked manually. Frequent pumping-over during the fermentation to maximize skin contact, followed by cuvaision for 35 days.



TASTING NOTES

Complex aromas: delicate garrigues aromas, truffle and black olives. Velvet and present mouthfeel. Vanilla and smooth tannins.



SERVICE TEMPERATURE

18°C



FOOD AND WINE PAIRING

Beef rib, meat in sauce, duck, coq au vin



FAMILY ESTATE

2021



2020



2019



www.lorgeril.wine

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