

# LE MONTPEYRE

## AOP CABARDES



### LABEL

High Environmental Value Level 3 certification



### GRAPE VARIETIES

Syrah, Merlot, Cabernet Sauvignon.



### TERROIR

The vineyard is situated on the sunny, South-facing lower slopes of La Montagne Noire, at between 200 and 400 meters of Altitude. Facing south, the vineyards benefit from the alternating East-West climate.



### WINE MAKING

Manual sorting. Fermentation and long maceration (25-30 days). Malolactic fermentation in new barrels. Aged for 18 months with racking every 3 months. The wine is neither fined nor filtered before bottling.



### DEGUSTATION

Powerful nose with complexity, black fruits, truffle, coriander, touch of pepper. Large mouth, massive, full, with light tannins well balanced with wood. This wine will reveal and will reach its fullness in a decade. In its youth (3-5 years) it is better to decanter in order to discover its full potential.



### SERVICE TEMPERATURE

18°C



### FOOD AND WINE PAIRINGS

Game, venison, and strong cheese



FAMILLE DE LORGERIL

2019



2018



2017



2015



2014



90/100

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

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