

# LA BORIE BLANCHE

## AOP MINERVOIS



### LABEL

High Environmental Value Level 3 certification



### GRAPE VARIETIES

60% Syrah, 40% Grenache



### TERROIR

South facing, backed by the Montagne Noire, influenced predominately by the Mediterranean climate. Rocky limestone soils.



### WINE MAKING

Individual transformation. Grapes lightly crushed before vatting, traditional transformation, temperature controlled at 26-28°C. Long maceration (25-30 days) with gentle interventions to preserve the fruit.



### TASTING NOTES

Intense red colour. Strong and complex nose, plum, blackcurrent, blackberry, dark cherry aromas. Aromatic palette followed by more complex, mineral notes. Ample and creamy in mouth, light tannins, spiced end notes.



### SERVICE TEMPERATURE

18°C



### FOOD AND WINE PAIRINGS

Pigeon in date sauce



DOMAINE FAMILIAL



[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)