



de Rosé

AOP LANGUEDOC



#### ENVIRONMENTAL CONDUCT

Certified **High Environmental Value** (HVE).



#### GRAPE VARIETY

60% **Grenache**, 30% **Syrah**, 10% **Viognier**



#### TERROIR

Vines nestled against the Massif Central offer stunning views of the Pyrenees and the Mediterranean.

**The diverse terroirs of the appellation** allow the grapes to ripen in ideal climatic conditions, resulting in freshness and elegance in this cuvée.



#### VINIFICATION

**Harvested at daybreak**, when temperatures are coolest, followed by gentle pressing of the grapes at moderate pressure to preserve lightness and color brilliance.

Static settling between 8-10°C for 24/48 hours. Fermentation is controlled between 16-18°C.



#### TASTING

Clear lychee hue with a powdery pink tint. Intense nose with **aromas of red currant, dried rose, and citrus.**

The palate is fresh and elegant, combining complexity and tension, **with touches of grapefruit.**



#### PAIRING

Mediterranean cuisine, grilled dishes, aperitifs, and festive occasions



#### SERVICE TEMPERATURE

10 - 12°C



  
**L'Orgeril**  
1620

l'Élégance en Languedoc

[www.lorgeril.wine](http://www.lorgeril.wine) | [contact@lorgeril.com](mailto:contact@lorgeril.com)

Château de Pennautier, BP 4, 11610 Pennautier | +33 (0)4 68 72 65 29

