

Domaines Famille de Lorgeril

CHÂTEAU DE CIFFRE

- TERROIR D'ALTITUDE -
AOP SAINT CHINIAN



ENVIRONMENTAL CONDUCT

Certified **Organic Agriculture**.

High Environmental Value (HVE) certification.

Regenerative agriculture practices aimed at stimulating soil microbial life.



Famille de Lorgeril



GRAPE VARIETY

50% **Syrah**, 50% **Grenache**



TERROIR

The **clay-limestone terroir** contains **residues of coral**. It clings to the foothills of the Pic de la Coquillade at 650 meters.

The **nighttime coolness** allows for gentle ripening and the most elegant expression of aromas.

VINIFICATION

Harvesting by parcel, separately.

Traditional vinification, respecting the fruit with delicate extraction.

Partial aging in demi-muids.



TASTING

Deep garnet robe.

Great aromatic intensity.

On the palate, red fruits are prominent. Silky and velvety tannins bring additional intensity and length.



PAIRING

Beef fillet with shallots confit in raspberry sauce



SERVICE TEMPERATURE

18°C



DOMAINE FAMILIAL

"A soft, juicy and easygoing red with red berries, forest berries and some wet stones on the nose, following through to a medium body with sleek tannins. Mellow and linear with a fruity and fluid finish. From organically grown grapes. Drink now." James Suckling


Lorgeril
1620

l'Elégance en Languedoc

www.lorgeril.wine | contact@lorgeril.com

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

