

Domaines Famille de Lorgèril

CHÂTEAU DE CIFFRE

- Grand Vin -
AOP SAINT CHINIAN



ENVIRONMENTAL CONDUCT

Certified **Organic Agriculture**.

High Environmental Value (HVE) certification.

Regenerative agriculture practices aimed at stimulating soil microbial life.



GRAPE VARIETY

55% **Syrah**, 35% **Grenache**, 10% **Mourvèdre**



TERROIR

Terroirs of gneiss and limestone. 350m altitude.

Nocturnal coolness allows for gentle tannin maturation, the most elegant expression of aromas, and finesse.



VINIFICATION

Hand-harvested and vinified by grape variety.

Maceration lasts from 22 to 26 days with whole clusters and sorted grapes, employing gentle extraction techniques.

Partial aging for 10 months in French oak demi-muids.



TASTING

Beautiful garnet red color, somewhat syrupy appearance.

Aromatic complexity with **notes of cooked fruits, spices, and wood essences on the nose.**

Elegant, present, and velvety mouthfeel. The tannins are smooth and vanilla-infused.



PAIRING

Confit wild boar with thyme



SERVICE TEMPERATURE

18°C



DOMAINE FAMILIAL


Lorgèril
1620

l'Élégance en Languedoc

www.lorgèril.wine | contact@lorgèril.com

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

