

CLAIR DE GARILLE

IGP PAYS D'OC



ENVIRONMENTAL CONDUCT

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



GRAPE VARIETY

100% Grenache



TERROIR

Clay-limestone plots



VINIFICATION

Early harvest to preserve the full freshness of the fruits.

Cold vatting to retain maximum aromatic elegance.

Low-temperature fermentation to promote a fruity and light profile.



TASTING

Luscious and bright color

Aromatic fruity nose with **dominant notes of blackberry and strawberry**

Smooth and fresh on the palate



PAIRING

Perfect to accompany your **summer aperitifs**, with tapas or cheese boards



SERVICE TEMPERATURE

To be enjoyed chilled, at 12°C.




Lorgèril
1620

l'Élégance en Languedoc

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