

Esprit DE PENNAUTIER

- Grand Vin -
AOP CARBARDÈS



ENVIRONMENTAL CONDUCT

Certified **Organic Agriculture** in 2022.

High Environmental Value (HVE) certification.

Regenerative agriculture: stimulation of soil microbial life, notably through winter seeding and carbon sequestration.



GRAPE VARIETY

25% Grenache, 25% Syrah, 20% Cabernet Franc, 20% Malbec, 10% Merlot



TERROIR

On the **sunny and rocky slopes of the southern Montagne Noire**, at an altitude of 300 meters. The soils are clay-limestone and stony. The climate alternates between East and West influences.



VINIFICATION

Hand-harvested and vinified by grape variety, with co-fermentation of Syrah, Cabernet Franc, and Grenache-Malbec.

Maceration lasts from 21 to 27 days with whole clusters and sorted grapes, employing gentle extraction techniques.

Partial aging for 10 months in French oak demi-muids. par cépage et en co-fermentation de syrah cab.franc, grenache-malbec.



TASTING

Bright ruby red color.

Complex, powerful nose with notes of leather, bourbon vanilla.

Hints of sweet spices, woody essences.

Elegant palate with aromas of cooked fruit, caramel, and liquorice.

Beautiful length and depth. Silky tannins.



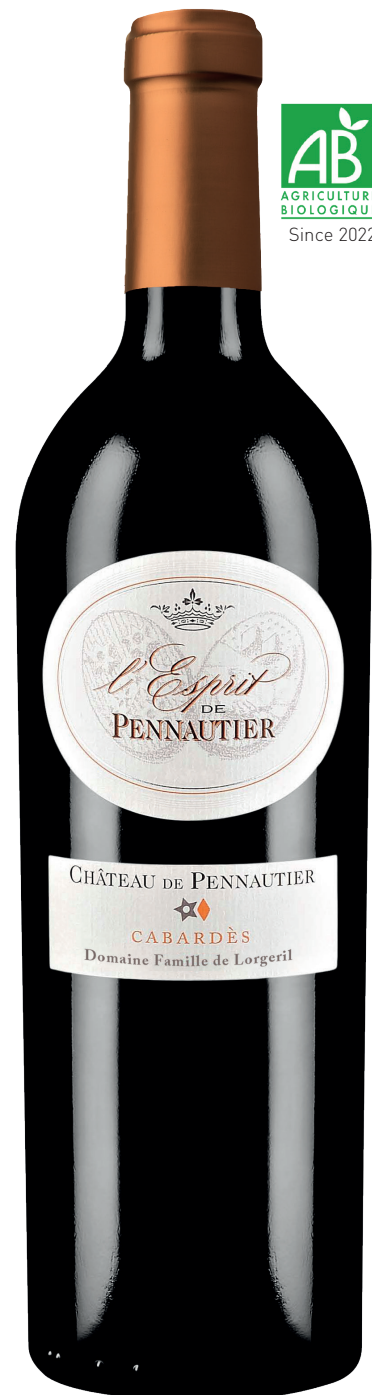
PAIRING

Confit lamb shank, venison fillet with porcini mushroom sauce



SERVICE TEMPERATURE

18°C



DOMAINE FAMILIAL

