

PARCELLE D'ALTITUDE

- LA NORE -

AOP LANGUEDOC



ENVIRONMENTAL CONDUCT

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

Regenerative agriculture promoting the stimulation of soil microbial life.



GRAPE VARIETY

100% Syrah



TERROIR

A 45-year-old Syrah plot, the highest in La Livinière at 380 meters altitude, nestled at the foot of the Pic de Nore on brown schist soils.



VINIFICATION

Hand harvesting.

Cold pre-fermentation maceration for 3 to 4 days, followed by fermentation at a controlled temperature of 25°C with gentle pump-overs.

Partial ageing in French oak barrels for 14 months.



TASTING

Still showing youthful **notes of black and red fruits**, with a northern-style expression of Syrah. **Subtle minerality and fine spices** accompany a rich, smooth palate in perfect harmony. The structure and **silky finish** offer promising length — a wine that will benefit from further bottle ageing



POTENTIAL FOR AGEING

This wine will reach its **peak between 5 and 8 years.**



PAIRING

Game meats, red meats, and flavorful cheeses



SERVICE TEMPERATURE

18°C



FAMILLE DE LORGERIL