# O de Lorgeril Languedoc Rose 2022



## Region

The Languedoc is a vast region stretching across much of the south and Mediterranean with large volume of IGP wine within the distinct areas of l'Aude, Gard and Hérault and also well known appellations such as Minervois, Corbières, Pic Saint Loup and Fitou. It's history dates back to the Greeks and Romans as well as monastaries in the Middle Ages. The Languedoc experiences Mediterranean climate with high levels of sunshine and warmth with low rainfall which are all favourable for grape growing. A wide range of grape varieties are grown including Syrah, Grenache and Carignan and the local variety piquepoul making a range of styles of red, white and rosé wines.

#### Producer

Established under Louis XIII in 1620, the Chateau de Pennautier forms the heart of the Lorgeril estate. The Domaine comprises of 340 hectares, mainly in the Cabardes region of northern Languedoc, close to the medieval city of Carcassonne. Miren and Nicolas de Lorgeril, direct descendants of the first Marquis de Pennautier, are the tenth generation of the family to make wine here. Maison Lorgeril are passionate about sustainability, the estate have been in organic conversion since 2015 and promote biodiversity through their vineyards.

### **Tasting Notes**

Ô de Rosé is made as an ode to the Languedoc terroir. The vineyards are backed by the Massif Central, with breathtaking views of the Pyrenees and the Mediterranean. The aromas of the local garrigue are evident on the nose; lavender and a hint of rosemary. The palate is elegant and fresh with notes of lychee, summer fruits and rosehips.

#### Food

Perfect with gazpacho, langoustines or lobster.

<b>Technical Information</b>				
Country	France	Dry/Sweet Style	Dry	
Region	Languedoc	Alcohol Content	12.5%	
Grape(s)	Grenache (40%) Syrah (40%) Viognier (20%)	Closure Style	Glass	
		Organic/Biodynamic	No	
Туре	Rose	Allergens	Milk:	No No
Style	Rose		Egg:	
Oaked Style	Unoaked	Vegetarian/Vegan	Vegetarian: Vegan:	Yes Yes
Body Style	Medium bodied			
Sustainable	Yes-certified sustainable			



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