

# Lorgeril `Cuvee 1620` Chardonnay 2021



## 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 monasteries 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

This is a lovely fresh and well-balanced Chardonnay from the Languedoc displaying notes of white flowers and ripe pear on the nose. This is then followed by apricot and peach on the mid palate with citrus fruit notes on the finish. The grapes are handled protectively to ensure their freshness, with free run and press juice fermented separately at cool temperatures in steel vats with no malolactic fermentation to retain that lovely fresh acidity.

## Food

Pairs well with seafood or goat cheese.

## Technical Information

|                    |                           |
|--------------------|---------------------------|
| <b>Country</b>     | France                    |
| <b>Region</b>      | Languedoc                 |
| <b>Grape(s)</b>    | Chardonnay (100%)         |
| <b>Type</b>        | White                     |
| <b>Style</b>       | Fruity                    |
| <b>Oaked Style</b> | Unoaked                   |
| <b>Body Style</b>  | Medium bodied             |
| <b>Sustainable</b> | Yes-certified sustainable |

|                           |   |
|---------------------------|---|
| <b>Dry/Sweet Style</b>    | Dry   |
| <b>Alcohol Content</b>    | 13%   |
| <b>Closure Style</b>      | Cork  |
| <b>Organic/Biodynamic</b> | No  |
| <b>Allergens</b>          | <b>Milk:</b> No<br><b>Egg:</b> No           |
| <b>Vegetarian/Vegan</b>   | <b>Vegetarian:</b> Yes<br><b>Vegan:</b> Yes |



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