

# France-Languedoc



## *La Combe des Oliviers Corbières Red*

[www.vignobles-lorgeril.com](http://www.vignobles-lorgeril.com)

Bernard Rech de Pennautier built the chateau in 1620.

He was the Treasurer of the States of Languedoc, which encompassed a powerful and rebellious section of the South. King Louis XII stayed there on his return from laying siege to the city of Perpignan.

He was so delighted with his stay and the wine that he left an extraordinary “traveling” four-poster bed that still stands in the room of honor of the chateau. Moliere’s theatrical company stayed and performed at Pennautier, and at the height of its power, the family was among the primary financiers of the Canal du Midi.

The same family has owned the estate for over 400 years. A visit to the chateau is a voyage in time. Each of the thousands of objects, paintings, and pieces of furniture has a history that has been passed down and carefully remembered. One can relive countless centuries-old tales.

The Count and the Countess Amadee de Lorgèril, who currently head the dynasty, know most of those stories, and so does their son, Nicholas, and his wife Miren, who in turn are telling them to their children.

Throughout the Chateau’s history, the vineyard has played a central role. Nicholas and Miren de Lorgèril have assumed the driving role in the management of the winery. Flair, imagination, and upgrade are their key ideas. The Orangerie’s improvements include more vines of better varieties of grapes, modernization of the vinification system, and packaging and marketability improvements.

The vineyards sprawl across the foothills of the Black Mountains, yet they are only 9 miles from Carcassonne, the turreted and towered medieval city that would make Disney blush. The vines have to fight downwards through rocky ground to find water. They benefit from a combination of the heat and sun of the Mediterranean Sea and the moisture of the Atlantic Ocean winds that rush across this narrow area separating France from Spain.

### ***Varietals:***

Mourvèdre 70%, Grenache 15%, Syrah 15%

### ***Wine Description:***

Garnet colored, almost purple. Powerful nose of jam fruit (blackberry and blueberry) with aromas of coriander and thyme which gives this wine all its character. The mouth is ample and meaty with lots of tannins. A wine for ageing.

### ***Vinification Process:***

Traditional vinification method.

Temperature-controlled fermentation for each varietal. 25 to 35 day maceration. Aged in vats.

### ***Food Pairing:***

BBQ, grillades, charcuterie, duck, game and red meats ...

