Viognier Chateau de Pennautier 2025



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

The wines from Pays d`Oc around Carcassonne in Southern France originate from a unique terroir. These Viognier vines are planted on north facing slopes to benefit from the coolness during warm summers and ensure a good acidity and an exceptional aromatic quality. Free run juice and press juice are fermented seperately at cool temperatures in steel to preserve the aromatic fruit character. A very intense nose, dominated by aromas of fresh peach, passion fruit and floral notes of lime and roses. Excellent balance, vivid and smooth, developing a range of citrus flavours on the palate.

Food

Serve with seafood including shellfish and grilled sea fish, white meats and creamy pasta dishes.

Technical Information

Country	France
Region	Languedoc
Grape(s)	Viognier (100%)
Type	White
Style	Aromatic
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry	
Alcohol Content	13%	
Closure Style	Screw cap	
Organic/Biodynamic	No	
Allergens	**Milk:**	No
	Egg:	No
Vegetarian/Vegan	**Vegetarian:**	Yes
	Vegan:	Yes

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