

CHÂTEAU DE LASTOURS

GRANDE RESERVE RED

AOP CORBIERES

Located near the Mediterranean Sea, **Château de Lastours is made of 100 hectares of vines** and 10 hectares of olive trees spread over a site of 850 hectares. This unique terroir offers ideal geological and climatic conditions for our internationally recognized wines.

The principles of integrated farming have been applied. Since 2014, environmental actions have been put in place and last, but not least, we have been **in conversion to organic farming** since August 2017.

GRAPE VARIETIES

Syrah, Grenache, Mourvèdre and Carignan

VINIFICATION AND AGING

Our **vines are between 20 and 30 years old**. They take root on clayey-limestone and pebbly slopes that are exposed to the rising sun. Grapes come from the oldest vines, from the coolest terroirs. Maceration for 3 to 4 weeks. **The extraction is gentle and precise, on a perfectly ripe material**. 70% is aged for 12 months in new or 1-wine barrels of 225 litres.

TASTING NOTES

A first intense nose that reveals **black fruits** (blackcurrant) **and red fruits** (raspberry). After aeration, one can guess the vanilla and toasted aromas of the ageing process as well as a hint of chocolate. **The attack is elegant and dense, then gives way to a structured mouth with melted tannins**. The aroma is rich with jammy black fruits on the attack, to which are added notes of garrigue (thyme) and then roasted and chocolate flavours along the length.

FOOD AND WINE PAIRING

Mets based on the quality and texture of the meat (beef carpaccio, grilled duck breast). Also goes well with roast prey or prey in sauce (roast venison, hare à la royale) and blue-veined cheeses to highlight the softness of the tannins. To be served between 18 and 20°C.

