

CHÂTEAU DE LASTOURS 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 and Carignan

VINIFICATION AND AGING

Our vines are aged **from 10 to 20 years old**, they are oriented towards the East, on **stony, limestone and clay plots**.

Grapes taken from the highest quality terroir. **A 3 week maceration period**. The extraction, emphasized in the heart of maceration becomes softer over the course of alcoholic fermentation for more accuracy. **This wine is aged in oak barrels** about 40% in barrels of 500 liters for a velvety character and finesse.

TASTING NOTES

The first nose smells slightly acid **red fruits and blackcurrant bud**. After aerating it, black fruits such as blackcurrants are guessed.

The mouth is straight and mineral with silky-grained tannins. Very **ripe black fruits like black cherry and sweet spices like clove** go well with the toasty hints from the ageing process. A beautiful, elegant and fresh aftertaste with spices reveals all its ageing potential.

FOOD AND WINE PAIRING

Mediterranean food using olive oil, thyme. Dishes like a duck with olives. Serve between 16 and 18°C.

