

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

Grenache, Cinsault and Syrah

### VINIFICATION AND AGING

The different grape varieties are therefore harvested separately and by hand when each reaches maximum ripeness. Vinification is regulated to respect the specific characteristics of the varieties and the capacities of their terroirs. The grapes are de-stemmed, cooled to 8°C and sent to the press to extract the rosé must. Particular attention is paid to pressing to ensure that the highest-quality juices are retained. The juices are then clarified to a greater or lesser extent according to the desired aromatic profile. The fermentation process lasts for 15 to 30 days depending on the level of clarification and the temperature applied. Mid-fermentation, some of the must is placed in an Amphora where it will be aged on the lees with yeast stirring for approximately six months. Finally, after light fining, the wines are bottled relatively early to retain their fresh and fruity character.

### TASTING NOTES

Tender, pale bright pink colour with bluish tints, developing into more orangey hints over time. The bouquet offers up intense aromas of red fruit, blackcurrant and redcurrant as well as floral elements (violet and rose) and citrus notes (grapefruit). The palate is elegant, well-balanced and delicate with hints of peach and white-flesh fruits. A long and fresh aftertaste for such a delicate wine.

### FOOD AND WINE PAIRING

A light, aromatic wine best served at 8-10°C as an aperitif or to accompany charcuterie and grilled meats.

