

CHÂTEAU DE LASTOURS LA BERGERIE 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. **The Château de Lastours is organic since 2020.**



GRAPE VARIETIES

Syrah, Grenache, Carignan

VINIFICATION AND AGEING

Our vines are **between 5 and 15 years old**. They take root on clayey-limestone and pebbly slopes that are exposed to the rising sun. Grapes come from the most qualitative terroirs. **Vinification in stainless steel vats in order to preserve the aromatic freshness**, followed by 6 months maturing on lees to bring velvety smoothness in the mouth. In order to soften this cuvée, it will have spent 6 months in stainless steel vats.

TASTING NOTES

The nose is **greedy, of a beautiful intensity with notes of red fruits, cherry, raspberry ...** On the palate, a delicate, slender attack with melted tannins where we find jammy red fruits mixed with liquorice and notes of garrigue.

FOOD AND WINE PAIRING

Perfect to accompany a **Mediterranean food** (herb grills, tapenade...) or traditional family winter dishes (tartiflette, cassoulet, duck confit...). To be served between 16 and 18°C.

