

# CHÂTEAU DE LASTOURS

## LA BERGERIE DE LASTOURS ROSÉ

### AOP LANGUEDOC

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 and Cinsault

### VINIFICATION AND AGING

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 highest quality terroirs. **Arrived at aromatic maturity**, with a good acidity to keep freshness, **a direct cold pressing is carried out then comes a selection of juices to obtain an aromatic complexity**, fresh and structured. The wines are matured for 3 months in stainless steel tanks.

### TASTING NOTES

The nose is complex and fresh, with a **blend of white flowers, citrus fruits, nectarine and red berries**. On the palate, the attack is centred on small red berries, notably redcurrants, followed by notes of peaches and white flesh fruits. This is **followed by a long, fresh and slightly peppery finish**.

### FOOD AND WINE PAIRING

**Perfect as an aperitif**, it goes well with **all summer specialities** (olives, grilled meats, carpaccios, charcuterie...). And it will bring sunshine all year round to an exotic cuisine. Serve between 8 and 10°C

