

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, **The Château de Lastours is organic since 2020.**



GRAPE VARIETIES

Grenache, Syrah, Vermentino

VINIFICATION AND AGING

The grape varieties composing this cuvée are harvested separately when each has reached its optimal maturity. The grapes are selected from our most beautiful plots, on soils that promote freshness and minerality. Each grape variety is vinified separately in order to respect its balance and to fully express its potential.

The grapes, harvested early in the morning to preserve their freshness, are pressed to extract the first juices, the most qualitative. These are then clarified and kept at low temperature throughout the fermentation process, in order to develop their aromas. The wine is then aged for 4 months on fine lees. After a light fining, the wine is bottled quickly to preserve its fresh and fruity character.

TASTING NOTES

Tender, pale bright pink colour with bluish tints. 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.

