

CHÂTEAU DE LASTOURS

LA BERGERIE DE LASTOURS WHITE

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.**



GRAPPES VARIETIES

Roussane, Vermentino

VINIFICATION AND AGING

Our vines are between 5 and 10 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. **Matured with good acidity for freshness, direct cold pressing and then juice selection for aromatic complexity,** full of freshness and structure. The wines are matured for 3 months in stainless steel vats on the lees.

TASTING NOTES

On the nose, **notes of almond blossom, citrus, peach and mineral.** The palate is light and mineral, with a beautiful freshness and dominant aromas of citrus fruits, touches of white peach and redcurrant. A beautiful balance, and persistent on a touch of white flowers.

FOOD AND WINE PAIRING

Ideal to accompany seafood, grilled fish or poultry. To be served between 8 and 10°C.

