

GRENACHE DE LASTOURS

VIN DE FRANCE | 2022

So Grenache, so gourmet !

ORIGINE

Grape varieties

Grenache

Terroir

Plots in the heart of the garrigue

Vinification & aging

3 months in stainless steel vats

Clay-limestone and stony hillsides that are exposed to the rising sun

TASTING

Tasting temperature

15°C

Food & wine pairing

Mediterranean dishes, mixed salads, mozzarella tomatoes, tapas and charcuterie platters

Nose

Expressive nose, aromas of red fruits, sweet cherry, strawberry, sour cherry, floral notes of roses and violets.

Mouth

Elegant and delicate which expresses the purity of the aromas of ripe red fruits with a perfect balance between acidity and fruit.

Velvety tannins for a very long finish.



Organic certified by FR-BIO-10.

In the heart of Corbières Maritimes, South of France, Château de Lastours is a magnificent ancestral estate of 850 hectares, 100ha of vines and 10ha of olive trees. Our unique terroir combined with a team of enthusiasts : the ideal conditions to compose exceptional wines.