



Château de Lastours

# CHATEAU DE LASTOURS

## Simone Descamps 2013

« The Charm and the Elegance »

At Château de Lastours it is easy to feel a certain timeless magic. This majestic location boasts 850 acres: 100 acres of vineyards and 10 acres made up of 4000 olive trees all overlooking the Mediterranean. This unique environment offers ideal geological and climatic conditions. We apply the principles of integrated farming and as a result the Ministry of Agriculture has certified our vineyards as being of high environmental value.

### Red Wine AOP Corbières

*This cuvée is a tribute to Simone Descamps who spent her lifetime in Chateau de Lastours.*

*The International Wine Challenge nominated the 1986 vintage for the prestigious award of "Best Wine in the World" in 1989.*

This cuvée is selected from the final crop of the Syrah-Carignan-Grenache grape varieties and left to age in oak barrels for a velvety character and finesse.

**Consulting Winemaker:** Stéphane Derenoncourt

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#### Soil

Stony, limestone and clay  
Eastward facing plots

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#### Grape Varieties

Between 10 and 20 years

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#### Blending

Carignan, Syrah, Grenache

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#### Process

Grapes taken from the highest quality terroir.  
The maceration period lasts 3 weeks, with a 5 day period of pre-fermentation chilling in order to keep the best expression of the fruit. The extraction, emphasized in the heart of maceration becomes softer over the course of alcoholic fermentation for more accuracy.

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#### Ageing

40% in barrels of 225 liters of one or two wines to preserve the fresh fruitiness of the wine.

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#### Alcohol Content

14% by vol.

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#### Wine Tasting

The first nose is fresh, evoking early summer mornings. After aeration, it becomes deeper, more matured on floral and peppered notes. The frank attack gives way to a mouth of beautiful density, carried by silky tannins. A velvet sensation underlines the small red berries (cherry, blackcurrant, blackberry, raspberry) mixed with violet enhanced by small touches of spices and pepper which predict a future fine and elegant bouquet. A model of seduction.

To serve between 18 and 20°C. Can keep for up to 5 years.

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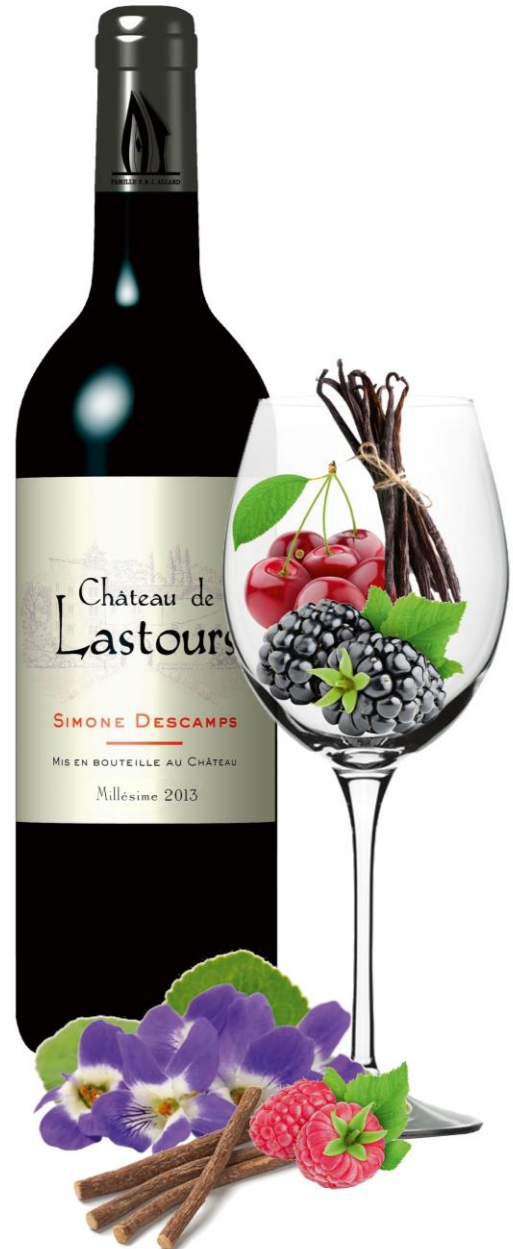
#### Food Pairing

Perfectly paired with delicious mediterranean cuisine using olive oil, garlic or thyme, rich dishes such as roast pork with bay leaves and shallots or duck with olives. Serve also with slow-cooked dishes such as beef bourguignon, meat stews or simmered veal with vegetables. Mature cheese will emphasize its silky and velvety texture.

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#### Awards

Concours des Grands Vins de France (Mâcon) 2016 : Bronze



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FAMILLE P. & J. ALLARD  
FR - 11490 Portel des Corbières  
Tel : +33(0) 04 68 48 64 74

contact@chateaudelastours.com  
www.chateaudelastours.com