



Château de Lastours

CHATEAU DE LASTOURS

Grande Réserve 2012

« The Excellence of our Vintage »

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 taken from a selection of our old Syrah, Carignan, Grenache and Mourvèdre grape varieties and left to age in oak barrel. This wine, of limited production (70 to 100 barrels per year), deserves to be and benefits from being decanted before tasting.

Consulting Winemaker:

Stéphane Derenoncourt

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Soil

Stony, limestone and clay
Eastward facing plots

Grape Varieties

Between 20 and 30 years

Blending

Carignan, Syrah, Grenache, Mourvèdre

Process

Grapes from the oldest vines, mostly from the cooler terroirs. The extraction is smooth and precise, thanks to the perfectly ripe material. The maceration lasts for 4 weeks. This serves to structure and extend the mouth, resulting in a wine of high finesse.

Ageing

70% of the cuvée is aged for 12 month in new or one wine barrels of 225 liters

Alcohol Content

14.5% by vol.

Wine Tasting

Its deep black robe is brilliant. Its intense and fresh nose evokes cherry, blackberry and other small red berries. The elegant and dense mouth offers a silky structure, with a very fine tannin grain. Very persistent in mouth, this wine is a model of balance among which the aromas of cherry, blackberry, olive and pepper dissipate only after several seconds

To serve between 18 and 20°C. Can keep for up to 10 years.

Food Pairing

The power and refinement of Grande Réserve allows for simple pairings based on quality and texture: beef carpaccio, braised rib of beef or simply grilled duck breast. Roasted or stewed game such as venison or hare also echoes its power. The silky texture of blue cheese underlines the finesse of this wine's tannins.

Awards

Concours Général Agricole de Paris 2014 : Gold



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