



Château de Lastours

CHATEAU DE LASTOURS

Arnaud de Berre 2014

« The Fruit and Spice Generosity »

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

Arnaud de Berre is the name of a knight who lived on the Lastours estate during the Middle Ages.

This cuvée is taken from a selection of Syrah, Carignan and Grenache grape varieties. This fruity blend forms a bold Mediterranean character that is synonymous with pleasure.

Consulting Winemaker:

Stéphane Derenoncourt

>

Soil

Stony, limestone and clay
Eastward facing plots

Grape Varieties

Between 5 and 15 years

Blending

Carignan, Syrah, Grenache

Process

Using traditional winemaking methods, the maceration lasts 2 weeks. Via a gentle extraction and kept at a low temperature to preserve the fresh flavor, this mature crop naturally releases tannins, colors and aromas.

Ageing

Aged in stainless steel vats on fine lees for 6 months to give a round and soft flavor.

Alcohol Content

13.5% by vol.

Wine Tasting

The nose, endowed with a beautiful intensity, is greedy, with aromas of salted butter caramel. The mouth, delicate from the attack, is straight with silky tannins. We find the greedy notes of the nose with added touches of marschmallow to finish on salted notes. A very beautiful structure is well balanced by this so particular freshness of this vintage.

To serve between 16 and 18°C. Can keep for up to 3 years.

Food Pairing

During the summer, this wine is best served slightly chilled. It is perfect paired with Mediterranean cuisine:

grilled meat with herbs, fresh goat cheese and tapenade.

In winter, drink this wine with traditional French dishes such as tartiflette, cassoulet and duck confit

Awards

Concours Interprofessionnel des Corbières 2016 : Gold



FAMILLE P. & J. ALLARD

FR - 11490 Portel des Corbières

Tel: +33(0) 04 68 48 64 74

contact@chateaudelastours.com

www.chateaudelastours.com