



# CHATEAU LASTOURS

— VINS D'APPELLATION GAILLAC PROTÉGÉE —



## CHATEAU LASTOURS -Cuvée Domeni

This wine is made with four types of grapes with the following particularities :

- Syrah and Brauocol give fruity aromas and the Gaillac typicality.
- Cabernet Sauvignon and Merlot ensure the ageing quality and roundness of the wines

The specific and renowned “Terroir” of “Château Lastours” contributes to the balance and refinement of this wine.

A nice and friendly wine offering very good value for money.  
Do not hesitate to open and taste it with family or friends.

### FOOD & WINES PARIRINGS

Recommended 3 to 5 years ageing period, it is possible to drink it in its second year.

Best served at 17-18 °C (63°F-64°F). As a young wine, decant for 1 to 2 hours before tasting.

Perfect with roasted or grilled meat, cheese etc...

**APPELLATION** (AOC – AOP) Gaillac – Appellation Gaillac Contrôlée.

**GEOLOGY** Gravelly or sandy soils depending on the plots.

### GRAPE VARIETY

- Syrah	40 %	- Merlot	22 %
- Brauocol	23 %	- Cabernet Sauvignon	15 %

**AGE OF VINES** average age of 35 years.

**PRODUCTION** 130 000 bottles.

### VINIFICATION - ELEVAGE:

Harvest when grapes are very ripe to extract maximum flavor from tannins of the skins. Destemming. Wine varieties are separated for traditional vatting (21 days maceration). Temperature controlled fermentation. Regular racking, blending and tank ageing

### TASTING NOTES

Shiny deep red color with purplish brown hues. Its delicate bouquet associates macerated red fruit and spicy notes. Round at first on the palate, you then discover ripe fruit, richness and spices. At the end, light tannin ensures great longevity.



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