



CHATEAU LASTOURS

— VINS D'APPELLATION GAILLAC PROTÉGÉE —



CHATEAU LASTOURS - LES GRAVIERS - ROSE

Cultivated on the gravelly soils of Lastours, the « Duras », a red type of grape typically from Gaillac, magnificently reveals itself when it turned into rosé. Blended with Syrah, it keeps its full freshness and its grape flavours.



FOOD AND WINE PAIRINGS:

This wine is best served young and cool (12 °C/54°F)

Very pleasant and refreshing as a pre-dinner drink during summer, it will also be a perfect accompaniment for cold cuts, white meats and cold buffets.

APPELLATION AOC-AOP Gaillac – Protected designation of origin wine

GEOLOGY : Gravelly soils, with excellent drainage towards the Tarn river.

GRAPE VARIETIES : - Duras 50 % - Syrah 50 %

AGE OF THE VINEYARD : 35 years old on average

PRODUCTION : 30 000 bottles

VINIFICATION :

- Direct pressing, Cold passing, Low temperature fermentation
- Preservation on fine lees for several months in stainless steel tanks.

WINE TASTING :

Shiny pale salmon color.

The nose is delicate and fresh with notes of ripe red berries. On the palate, we encounter a wonderful unctuousness which perfectly blends with red berry flavours, to end on a superb acidity and a long finish.

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