

Product code: 4137

Château de Lancyre, Rouge La Coste d'Aleyrac, Pic St Loup, France, 2020



Producer Profile

The long overlooked style and quality of this increasingly fashionable appellation has been recognised with the 'Grand Cru de Languedoc' status.

The Durand and Valentin families are now recognised as one of the leading producers in the region, producing mouthwatering rosé and lush, velvety reds.

Viticulture

The estate's 80 hectares are divided into three main blocks: Clapassous, located around the Romanesque chapel of Aleyrac, Les Couronnes, the estate's coolest site on hard limestone soils, and Valflaunès on red soils and limestone scree. The vines here average 25 years old and are planted to a density of 5500 vines per hectare on average. The soil is predominantly clay and limestone. The yield is around 50 hl per ha. The harvest is a combination of a specially adapted machine and hand picking.

Winemaking

Traditional wine making methods. Total destemming. 15 days vatting with temperature controlled at 25°C max. Tank ageing in air conditioned cellar. Pumping-over, rack-and-return and punching of the cap depending on tasting results.

Tasting Note

Limpid, brilliant garnet-red. A mix of intense aromas of black cherry, red berry fruits and cinnamon notes on the nose. Fresh and thirst quenching with red fruits marrying liquorice sweets and chocolate. A silky, full, lush and suave palate showing great finesse.

Food Matching

Great with Mediterranean dishes, rabbit, milanese-style veal cutlets or roast chicken

Technical Details

Varieties:

Syrah 50%
Grenache 40%
Carignan 10%

ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

No oak ageing