



# Château de Lancyre, Rouge La Coste d'Aleynrac, Pic St Loup, France, 2021

## 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 Aleynrac, 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 red. Delightful, exuberant nose dominated by pepper and menthol notes and marked by red berry fruit aromas of redcurrant on first pour. After swirling, the nose opens up to liquorice and cherry. Lightweight, flavoursome and fruity palate.

## Food Matching

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



Product code: 4137

## Technical Details

### Varieties:

Syrah 50%

Grenache 40%

Carignan 10%



**ABV:** 13%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 12 x 75cl

**Oak Ageing**

No oak ageing

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