



Château de Lancyre, France

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

Currently in the process of converting all of the vineyards to certified organic wines, the estate’s 78 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-day fermentation in temperature controlled vats. Pumping-over, rack-and-return and punching of the cap depending on tasting results. Tank ageing in an air-conditioned cellar.

HIGHLIGHTS

- Natural composts used as fertiliser and vinification without the use of sulphites. All waste separated and recycled wherever possible.
- Works organically, currently in the process of conversion to certified organic. Holds Haute Valeur Environnementale 3 certification.
- Use of local suppliers to minimise the carbon footprint.

Château de Lancyre Their Wines >

Item	Vintage		Pack size (cl)
4197	2022	Chateau de Lancyre, Esprit De Garrigue, Languedoc, France	12 x 75

Orders: orders@alliancewine.com