

CHATEAU DE LANCYRE

LE ROSÉ 2016

Coteaux du Languedoc

This cuvée is a blend of different Syrah and Grenache grapes from different Languedoc terroirs. Following the hail storm that hit us on August 17, we selected and bought some grapes. These grapes, we vinified them with our know-how so that they give a rosé to our image, with our imprint.

APPELLATION: Coteaux du Languedoc

BLEND: Syrah - Grenache - Cinsault

SOILS: Different soils of Languedoc

YIELD: 45hl / ha

ALCOHOL: 13.50% by volume

VINIFICATION: Blending of musts by direct pressing and tank blowing. Fermentation controlled at 18 ° C. Aging for 3 months on fine lees in the air conditioned cellar with sticking according tasting.

BOTTLING: January 2017

TASTING: The dress is a beautiful and bright rose petal color. The first nose is underlined by a slight spicy touch, then mixed notes of exotic fruits (mango) and citrus (lemon). We find these notes of lemon on the palate that offer a pleasant feeling of freshness. The mouth is of a very good length, light and with a slightly liquorice finish.

SERVING TEMPERATURE: 8 to 10 ° C

PAIR WITH: Tapas, pasta salad with shrimp, Moroccan chicken tajine, grilled pork loin.

