



Wijnfiche

## **Château Lancyre - La Rouvière | Coteaux du Languedoc | BIO France (LANGUEDOC) – 2024**

### **Domain**

#### **Ch. de Lancyre**

The Château de Lancyre vineyards are located in the south of France on an exceptional terroir of the Languedoc, the prestigious Pic Saint Loup appellation.

At the foot of the Pic St Loup, between the Cevennes and the Mont Ventoux, lies the Château de Lancyre. The castle was built in the sixteenth century on the ruins of a 12th century fortress. The castle and the 37 hectares of vineyards were bought by the Durand family in 1970. Renovation started immediately, and Syrah and Grenache vines were planted. Today, this domain consists of 128 hectares of AOC vineyards.

### **Vinification**

A gentle pressing of the grapes is followed by the separation of the juice using gravity. The fermentation takes place at 18 ° C. The wine ripens on its yeast for four months, with regular bays.

### **Taste**

This is a wine with a combination of freshness and sunshine, with a beautiful golden color. A clear aroma is that of agrum fruit, followed by candied lemon, fig and linden. On the palate it is a fresh wine, with notes of dried apricot and white flowers, followed by a long finale rich in minerality.

### **Food pairing**

Fish - baked | Crab | Bouillabaisse | Thai kitchen | Fish - Sole meunière | Dishes with curry |  
Aperitif

## General information

Type: White wine

Grape varieties: Roussanne (80%), Viognier (10%), Marsanne (10%)

Viticulture: Traditional

Storage (years): + 2-3

Serving temperature: 8 - 10 ° C

