



Wijnfiche

## **Château Lancyre – D'ici on voit la mer Rosé | Pic Saint Loup AOC | BIO France (France) – 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**

This rosé is produced according to the principle of direct pressing. The temperature is deliberately kept low (16 °C) throughout the fermentation process. This is followed by an additional 3 months of ageing sur lies with regular bâtonnage. The frequency of this is determined by means of tasting.

### **Taste**

An elegant AOC Pic Saint-Loup rosé - Organic Farming. A rosé AOC Pic Saint-Loup fresh and delicate. Blend of press must. A very delicate rosé with citrus dominant aromatics. Wonderful presence, savoury freshness, energy and lightness on the palate.

### **Food pairing**

Seared red tuna with teriaki sauce | Mozzarella di Bufala | Aperitif | Pasta with sundried tomatoes

## General information

Type: Rosé

Grape varieties: Syrah (50%), Grenache (50%)

Viticulture: Organic

Storage (years): + 2-3

Serving temperature: 6-8°C

Taste profile: Fruity fresh

