

HAND PICKED SELECTIONS

established 1985 · celebrating 25+ years of quality, character and value



Character Counts!

TECHNICAL NOTES

CHATEAU DE LANCYRE

en Pic Saint Loup

CHÂTEAU/DOMAINE DE LANCYRE 2013 COSTE D'ALEYRAC

Purchased in 1970 by the Durand and Valentin families, the Château was originally built in the 1500's, on the ruins of a 12th century fort. Records of winemaking date back to 1550! Lancyre is now viewed among the top estates of Pic Saint-Loup, which has justifiably garnered a reputation as the Languedoc's single best wine district.

VINEYARDS

About 192 acres total (135 acres of AOC vineyards) planted to Syrah, Grenache, Mourvèdre, Cinsault, Roussanne, Marsanne, Rolle & Viognier.

APPELLATION

AOP Pic Saint Loup.

COMPOSITION

50% Syrah, 40% Grenache, 10% Carignan.

VITICULTURE

Yields of 3.33 tons/acre. Clay/limestone based soils.

Pic Saint-Loup is widely viewed as the Languedoc's best wine district. Vineyards are 15 miles inland from the Mediterranean, at almost 2,000 feet above sea level. Summer days are blazingly hot (103°F!), but night-time temperatures almost always drop to below 60°F - sometimes even below 50°F! Syrah (the principal grape of Pic Saint-Loup) is usually picked in early October, and not in late August, as it is in many Languedoc and Southern Rhône vineyards. Stylistically, the wines are closer to Northern Rhône wines than their Southern Rhône counterparts (think Hermitage and Côte-Rôtie, not Châteauneuf-du-Pape).

VINIFICATION

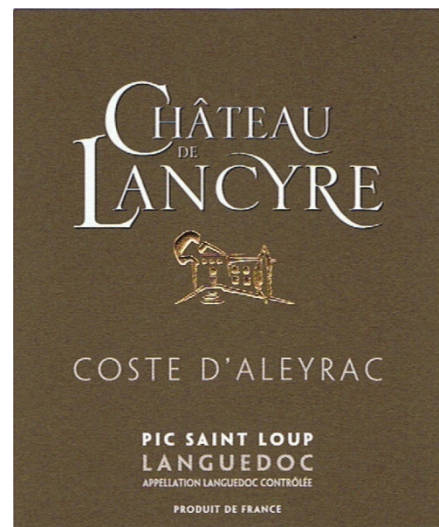
Traditional vinification. 15 days fermentation at 82°- 86°F. Stainless steel vinification – unoaked.

TASTING NOTES

A well-structured, fruit-driven wine with spicy, red fruit aromas and light peppery notes.

SERVE WITH

Serve with soft cheeses or classic Mediterranean fare such as ratatouille, cassoulet or stuffed tomatoes.



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