

CHÂTEAU FONTJONCOUSE

Prestige Vieilles Vignes 2019
« The Fruit and Spice Generosity »

Located near the Mediterranean Sea, **Château de Lastours is made of 100 hectares of vines** and 10 hectares of olive trees spread over a site of 850 hectares. This unique terroir offers ideal geological and climatic conditions for our internationally recognized wines.

The principles of integrated farming have been applied. Since 2014, environmental actions have been put in place and last, but not least, we have been **in conversion to organic farming** since August 2017.

GRAPE VARIETIES

This cuvée is taken from a selection of Syrah, Carignan and Grenache grape varieties. This fruity blend forms a bold Mediterranean character that is synonymous with pleasure.

VINIFICATION AND AGING

Our vines are between 40-65 years old. Traditional winemaking methods. Maceration lasts 2 weeks with a gentle extraction kept at a low temperature to preserve fresh flavors. This mature crop naturally releases tannins, colors and aromas. Aged in stainless steel vats on fine lees for 6 months to give a round and soft flavor.

TASTING NOTES by International Wine Report, November 2022

The 2019 Corbieres 'Prestige Vieilles Vignes' begins with inviting aromas of black raspberries, plums, dried spices, pepper, herbs, tobacco and wet stones which all take shape in the glass. The palate is medium-bodied and structured with soft round tannins that expand seamlessly through the finish.



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FOOD AND WINE PAIRING

Perfect with **Mediterranean food** based on olive oil (lamb's hazelnut with garlic and tarragon cream, roast pork with bay leaf). Serve between 16 and 18°C.