

BERGERIE DE LASTOURS

AOP CORBIÈRES | 2021

*Gourmet and delicate,
the expression of our terroir*

ORIGINE

Grape varieties

Syrah
Grenache
Carignan

Terroir

5 to 10 years vines
Clay-limestone and stony
hillsides exposed to the
rising sun and sea
entrances;

Vinification & aging

The beautiful maturity of the fruits favors a short extraction and reveals its fruity and delicious side.

The aromatic freshness is preserved by vinification in stainless steel vats.

Then aging on lee for 6 months brings velvety flavor to the mouth and softens the tannins.

TASTING

Tasting temperature

16-18 °C

Food & wine paring

Mediterranean cuisine (grilled herbs, tapenade, etc.) or traditional family winter dishes (tartiflette, cassoulet, duck confit, etc.).

Nose

Gourmet, with beautiful intensity with notes of red fruits, cherry, raspberry and blackberry.

Mouth

A delicate, slender attack with melted tannins where we find jammy red fruits mixed with licorice and notes of garrigue.



Organic certified by FR-BIO-10.

In the heart of Corbières Maritimes, South of France, Château de Lastours is a magnificent ancestral estate of 850 hectares, 100ha of vines and 10ha of olive trees. Our unique terroir combined with a team of enthusiasts : the ideal conditions to compose exceptional wines.