



LA BERGERIE DE LASTOURS

AOP CORBIÈRES | 2023

*Gourmet and delicate,
the expression of our terroir*

ORIGINE

Grape varieties

Vermentino
Roussanne

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 the aging on lee brings complexity and richness to the palate.

TASTING

Tasting temperature

8-10 °C

Food & wine paring

As an aperitif, or with seafood,
grilled fish and even poultry.

Nose

Fine and balanced with
notes of almond blossom,
citrus and vine peach.

Mouth

Light and mineral, with a
beautiful freshness with
dominant aromas of citrus
fruits, a touch of white peach
and apricot. A very nice
balance, lingering on a touch
of white flowers



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.