

CHÂTEAU DE LANCYRE

P I C S A I N T L O U P

A closer look at the 2013 vintage

A superlative year for Languedoc

Spring was cool and damp leading to a late vintage. A mild autumn allowed the grapes to be picked at optimum levels of ripeness.

Consequently, sense of place has achieved ultimate expression with well-balanced wines and beautiful freshness.

Madame 2013

Appellation Coteaux du Languedoc- Pic Saint Loup

Blend : *predominantly Syrah*

Soils : *Clay-limestone scree*

Yield : *30hl/ha*

Degrees : *Alcohol 14%*

Vinification : *Traditional-style wine making methods – total destemming, 25-28 day temperature-controlled vatting (25-30°C). Operations include crushing, pumping over and rack and return, depending on tasting results.*

The wines are aged in tanks for 18 months in an air-conditioned cellar.

Bottled : *January 2015*

Degustation : *Attractive silky black hue. Highly aromatic bouquet on first pour, laden with red berry fruits. After swirling, the nose is extremely rich and complex, revealing scents of blackberry, blackcurrant, morello cherry, pomegranate and notes of orange peel and menthol.*

The palate is very silky and fleshy with beautiful substance, abundant freshness and substantial length.

Serving temperature : *16 to 18°C*

Food pairing : *Supreme of guinea fowl with a mushroom sauce, roast beef in pastry and AOC Normandy Camembert*

Cellaring capacity : *7 to 10 years*

A concentrated and extremely elegant wine.

