

CHÂTEAU
DE
LANCYRE
en Pic Saint-Loup

A closer look at the 2014 vintage

2014 was an early vintage.

Winter and spring were mild and dry whilst the summer started off cool and damp then turned to hot from mid-August onwards, promoting ripeness in the fruit. Rainfall towards the last fortnight of September had a limited impact on the harvest.

Consequently, the resultant wines show deep colours, beautiful aromatic intensity and freshness. They are supple with appealing soft tannins.

La Rouvière 2014

Appellation Coteaux du Languedoc

Blend : Roussanne (80%) - Marsanne (10%) - Viognier (10%)

Soils : Clay-limestone scree

Yields : 45hl/ha

Degrees : 13.5%

Vinification : Gentle pressing, gravity flow racking.

Temperature control (18°C). Ageing for 4 months on fine lees in an air-conditioned cellar with stirring according to results of tasting samples.

Bottled : January 2015

Degustation : *Pale crystalline yellow. The nose is intense and very compelling on first pour with notes of citrus fruits. After swirling, it reveals beautiful complexity where floral notes of linden are entwined with tangerine and hazelnut notes.*

The palate is rich and very long. It is marked by wonderful freshness and a mineral-driven finish.

Serving temperature : 8 to 10°C

Food pairing : *Appetisers, red mullet fillets baked in foil, seafood platter and Saint Nectaire farmhouse cheese.*

Fresh, sunny clime wine.

