



The actual presentation may differ from the photo

LATOUR DE FRANCE LES TERRASSES

A.O.P. Côtes du Roussillon Villages Red

Soil types:

Located in the heart of the Agly valley, the vineyards for the Latour de France appellation grow in a unique terroir of rare soils.

The Latour de France designation was one of the first village appellations in Côtes du Roussillon Villages to emerge in 1977. The unique features of the local terroir spurred wine growers on to create the denomination which now covers 85 hectares divided between 5 localities in the Agly valley around Latour de France.

Vineyards are planted on high-altitude terraces facing the sun and formed of schist soils.

This combination produces a racy, characterful red wine.

Varietal range:

Syrah, Carignan, Grenache noir.

Winemaking:

The carefully-selected vineyards are harvested by hand. The Carignan undergoes whole bunch fermentation whilst traditional winemaking techniques are used for the Syrah and Grenache after they have been destemmed and crushed. Daily pumping over and rack-and-return are the extraction techniques used.

Ageing:

The wine is aged in tanks for a few years to impart beautiful balance on the palate.

Tasting notes:

Beautiful garnet-red with bricking.

The intense, delicate nose releases generous aromas of ultra ripe black berry fruits, spice and wild garrigue notes.

Silky and velvety at point of entry, the palate unfurls generous fruit and spice flavours echoing the nose and gradually develops into a very intense, moreish finish.

Storage capacity:

Drinking well from now on or over the next two years.

Serving suggestions:

Drink with slow-cooked leg of lamb, rack of lamb with herbs, sirloin steak in a pepper sauce, pork ribs with a sweet and sour sauce, venison fillet with cranberries, beef bourguignon or Provence-style stew. It is also the perfect match for cheeses such as mature Normandy camembert or blue-veined Morbier.

Serving temperature: 16 – 18 °C