

Lancyre en liberté

A story of people

This wine was created after a hail storm on August 17, 2016 destroyed 80 % of my crop.

The community spirit that ensued provided me and my team with huge moral support.

The first to spontaneously offer their help were other wine growers who, just three weeks before the harvest, chose to give me part of their crop, whilst others helped with harvesting and transporting the grapes.

And then of course there were all those who work at the estate all year round and put all their energy and strength into this adventure.

This new wine, 'Lancyre en liberté', stems from their goodwill. My contribution has been to put my heart and soul into crafting it.

I believe it encapsulates a part of everyone's spirit.



AOP Languedoc 2016

Blend : 55 % Syrah, 30 % Grenache, 10 % Mourvèdre, 5 % Carignan.

Soil types : Sandstone, marl, Limestone, pebble-strewn terraces

Winemaking: Gentle, delicate extraction with -15day fermentation on the skins

Tasting notes : The colour is a beautiful bright garnet. The nose is charming and opens up to red berryfruits then aromas of mocha and liquorice. The palate is initially fruit-forward and indulgent. It is fresh, very rounded and compelling with silky tannins and a finish suffused with chocolate and liquorice.

Food pairings : Share with friends and family over a platter of cold meats, vegetables cooked on a hot plate or grilled meats for example.

Ageing capacity : Ready to drink now, will keep for the next five years.

Serving temperature : Between 16 °C et 18 °C

Régis VALENTIN Hameau de Lancyre- 34270 VALFLAUNES

+33 4 67 55 32 74 - contact@chateaudelancyre.com

www.chateaudelancyre.com