



CHÂTEAU
LACROUX
FAMILLE DERRIEUX
ARTISANS D'AUTHENTICITÉ DEPUIS 1615



Vigne du Castellan

AOP Gaillac Rouge *Conversion to organic wine since 2017*



Soil type: Chalky clay, south east exposure.

Grape Varieties: Braucol, Duras, Syrah, Merlot.

Average age of Vines: 25 ans.

Vinification : Picking followed by classic red wine vinification with controlled temperatures, "remontage", maceration 15-20 days, and 18-24 months in vats before bottling.

Colour: Carmine red, intense and sustained, with reflections of black.

Bouquet: Complex: fruity, deep, meaty. After opening, fruit aromas dominate.

Taste: Full and fresh, while remaining strong, soft and elegant. After opening, the taste develops rapidly with an after-taste of wild berries. Well balanced, well bred, with tannin present, but discreet. A pleasantly prolonged after-taste. An excellent Gaillac which ages very well.

Temperature: Around 16° C. Decanting about 2 hours before drinking will allow you to appreciate the full possibilities of this wine. A quality wine with much distinction

Ideal with: Hams, red meats, fish such as tuna, lamb, rabbit, game.