

VINO FINO

Explore a World of Wine

CHÂTEAU de LASCAUX LANGUEDOC GARRIGUE ROUGE 2022



Original price was: \$37.99. ~~\$32.99~~ Current price is: \$32.99.

Product Code:	2371	Closure:	Cork
Country:	France	Unit:	Each
Region:	Languedoc-Roussillon	Volume:	750ml
Sub Region:	Languedoc	Alcohol:	14.0%
Style:	Red	Grape:	80% Syrah, 10% Cinsault, 10% Mourvèdre
Variety:	Grenache Blend / GSM	Natural:	Biodynamic



New Zealand
Wide
Delivery



Free Shipping
for Christchurch
orders \$150.00
and over



Click &
Collect
available

[VIEW PRODUCT ONLINE](#)

TASTING NOTES

Château de Lascaux gets its origins from the Cavalier family. The vineyard is totally integrated into a natural environment of incredibly rich biodiversity, providing it with protection and diversity of expression. All of these factors contribute to the quality and originality for which Château de Lascaux is celebrated. These same reasons also made it an unavoidable reference point in Pic Saint Loup and Languedoc.

Savoury, spiced Mediterranean herbs on the nose are followed by a palate with a hint of eucalyptus all backed up by ripe red fruit, black fruit, spice and gentle rounded tannins, with a finale of raspberry and liquorice. Instantly approachable, charismatic and of real interest. The Coteaux du Languedoc is a generous wine, and certainly an excellent-value Languedoc red.

Winery notes (2022 Vintage)

"This wine has a beautiful clear garnet colour with bright reflections. The nose very aromatic reminding of the garrigue with thyme, cade wood and laurel notes. Also a side of fresh figs. the wine is supple and drinkable with some freshness. Good

VINO FINO

Explore a World of Wine

length in mouth with spices aromas like nutmeg and cumin.

The vineyards are located at 130 meters up hill on a gently sloping south-east facing slope. The clay-limestone soil is composed of clay loam and fragments of limestone from the erosion of the slopes, alternating with marls and marly-limestones.

Harvest by hand or by machine according to the plots. Entirely destemmed. Traditional winemaking process with 3 to 4 days maceration followed by 14 days of alcoholic fermentation. Aging in concrete tanks during 6 to 8 months minimum."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch