

VINO FINO

Explore a World of Wine

CHÂTEAU LASCAUX PIC SAINT-LOUP CARRA 2022



\$37.99

Product Code:	2942	Closure:	Cork
Country:	France	Unit:	Each
Region:	Languedoc-Roussillon	Volume:	750ml
Sub Region:	Languedoc	Alcohol:	14.0%
Style:	Red	Grape:	60% Syrah, 30% Grenache, 10% Mourvèdre
Variety:	Grenache Blend / GSM	Natural:	Biodynamic



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TASTING NOTES

From Château de Lascaux, the biodynamic `Carra` Pic Saint-Loup is produced from a blend of 60% Syrah and 40% Grenache. Showing concentrated aromas of brambly fruit, this is a round and full-bodied wine, with a good structure of supple tannins and fresh herbs on a long finish.

Château Lascaux, located in Vacquières, has been home to the same family since the 16th century. In 1984, Jean-Benoît Cavalier, the 14th generation of winemakers, took over the estate and brought significant innovation. He modernized the vineyard by introducing new grape varieties, exploring diverse terroirs, increasing plantation density, and building a modern cellar to enhance the precision of their wines.

Today, the 15th generation works alongside Jean-Benoît, continuing the family's winemaking tradition. Together, they cultivate the estate in harmony with its remarkable natural surroundings, crafting wines that embody the spirit of their heritage and terroir.

Winery notes (2022 Vintage)

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"The vines are located on the Pic Saint-Loup appellation. They are planted on a soil resulting from the breakdown of calcareous rocks of the Quaternary period (Jurassic limestone, harder and older). These specificities offer fine and elegant wines, rich of the characteristics of this unique terroir.

The vineyard has been managed in organic farming since 2006 and biodynamic practices have been introduced for 5 years. Harvest by hand or by machine according to the plots. Entirely destemmed. Traditional winemaking process with 3 to 4 months maceration in concrete tanks. Temperature control during the winemaking process. Aging in concrete tanks during 12 months minimum.

A bright nose, very aromatic, which develops on notes of licorice, blackcurrant. A mouth with a beautiful volume, expressive. Tannins are supple and melted. Notes of red fruits, blackberries, blackcurrant, black olive. Also notes of cade. A peppery finish."

91/100 Reggie Solomon, Wine Enthusiast, December 2024 (2022 Vintage)

"This is a fresh, vibrant wine with vigor. The wine opens with a nose of black plum, crushed cranberry, bruised rosebud and strawberry blossom. The palate raises and supports aromas on the nose with a blanket of red raspberry that provides tart acidity and velvety tannins that go on and on."

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

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Christchurch