

FAMILLE LANÇON



La Solitude

VIGNOBLES DE LA VALLÉE DU RHÔNE

# 2021 LA SOLITUDE ROSÉ

A.O.C. CÔTES-DU-RHÔNE

Grenache 60%, Cinsault 30%, Syrah 10%



## Terroirs & grape varieties

The vineyard is cultivated with the greatest respect for nature and people. The grapes come from terroirs made of sands and clay-limestone gravels located at high altitude, between 300 and 400 meters above sea level.

- Grenache 60%
- Cinsault 30%
- Syrah 10%



## Winemaking and aging

- The grapes are harvested at night.
- They are directly pressed after harvest.
- After settling, the must is fermented with natural yeasts in concrete tank at 18° C.
- The wine is then aged on fine lees for 4 months.

## Tasting notes

- A pretty pale with salmon-coloured hints.
- A floral nose of rose petals and wild strawberries.
- A mouthful mingling with vivacity and roundness with aromatic notes of pink grapefruit and a good length.

## Food pairing

- Ideal as an aperitif with an anchoïade, aubergine caviar, but also with a cod with aioli, stuffed calamari, grilled lamb chops.
- Delicious with all summer recipes.

## Recommendations

- To be enjoyed in the year following the vintage.
- Serving temperature: 8-10 ° C.

