

FAMILLE LANÇON



La Solitude

VIGNOBLES DE LA VALLÉE DU RHÔNE



 Dreyfus, Ashby & Co.
PURVEYORS OF FINE WINES & SPIRITS SINCE 1946



2022

LA SOLITUDE BLANC

A.O.C. CÔTES-DU-RHÔNE

60% VIOGNIER, 20% WHITE GRENACHE, 20% ROUSSANNE

This wine is a blend of 3 varietals : Viognier which brings aromatic richness and roundness, white Grenache notes of white flowers, and Roussanne for acidity and complexity.

Winemaking and aging

- The grapes are picked early in the morning and fully destemmed.
- The pressing is soft to extract only the most noble juices.
- The fermentation takes place in thermo-regulated stainless-steel vats.
- The malolactic fermentation is not wanted for this wine in order to preserve all the aromatic freshness.
- The wine is aged 6 months in vats on fine lees before being bottled.

Tasting notes

- A nose of white flowers and fresh fruits.
- A round and greedy mouth with peach notes, a fresh and tasty finish.

Food pairing

- Grilled fish, Asian cuisine such as yakitoris, tempuras, poke bowls.
- Can also be enjoyed as an aperitif.

Recommendations

- To be enjoyed within 3 years after the vintage.
- Serving temperature: 46° F.

James Suckling - 91 Points

Effusive nose of ripe melon, apricot and orange blossom. Medium-bodied with ample ripeness, but a light-footed personality with lively acidity.

A cuvee based on 60% viognier. Drink now.

