

FAMILLE LANÇON



La Solitude

VIGNOBLES DE LA VALLÉE DU RHÔNE



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



2022 LA SOLITUDE ROSÉ

A.O.C. CÔTES-DU-RHÔNE

Grenache 80%, Syrah 20%



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.

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.

James Suckling - 90 Points

A fresh and fruity rosé with notes of melon, grapefruit, white peaches and some dried herbs. Round. Medium-bodied. It is fresh with some saline character at the center, and a salivating, supple finish. Drink now.

