

FAMILLE LANÇON



La Solitude

VIGNOBLES DE LA VALLÉE DU RHÔNE



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



2023

# LA SOLITUDE BLANC

A.O.C. CÔTES-DU-RHÔNE

30% Viognier - 30% White Grenache - 30% Marsanne - 10% Clairette

This wine is a blend of 4 varietals : Viognier which brings aromatic richness and roundness, white Grenache and the Marsanne bring notes of white flowers and fruits, and Clairette for acidity.

- 30% Viognier
- 30% White Grenache
- 30% Marsanne
- 10% Clairette

### 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.
- ML 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.

[Not Reviewed Yet:](#)

**2022 Press: James Suckling - 91 Points**

