



# 2023 LA SOLITUDE ROUGE GIGONDAS BELLECOSTE

75% GRENACHE - 20% SYRAH - 5% MOURVÈDRE

PRODUIT ISSU DE L'AGRICULTURE BIOLOGIQUE FR-BIO-01



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



## The Dentelles de Montmirail's Unique geology

The 1,230 hectares of this wine-growing area's vineyards are located exclusively in the village district of Gigondas in the department of Vaucluse. The village lies southeast of the wine-growing area of the Rhône Valley.

The natural boundaries of the appellation are the Dentelles de Montmirail to the east, the River Ouvèze to the west, the mountain stream of Trignon to the north, and the hills extending from the Dentelles to the south.

Pushed out of the sea 200 million years ago and subsequently eroded into sharp spikes, the Dentelles de Montmirail, which reach a height of 730 m at their highest point, create a landscape that is strongly marked by its unique geology. - [gigondas-vin.com](http://gigondas-vin.com)

## Terroir & grape varieties

- The vineyard is cultivated with the greatest respect for nature and people.
- The grapes come from terroirs located on the southern slope of the Dentelles de Montmirail.
- Those terroirs, among the highest of the appellation, are located between 400 and 500 meters above sea level.
- A magnificent hillside whose soil is made of red clay and limestone glow.
- Such soils naturally give small yields.

## Winemaking and aging

- The grapes are vinified in whole bunches and aged for 70% in concrete tanks and 30% in oak barrels.

## Tasting notes

- The aromas of black fruits along with red fruits join the flavors of garrigue and black olives.
- Powerful tannins blend into a long finish.

## Food pairing

- Leg of suckling lamb with thyme flower, ratatouille, Provençal tomatoes, lamb tagine with prunes.

## Recommendations

- To be enjoyed in the 10 coming years following the vintage.
- Serving temp: 61-64 ° F.

