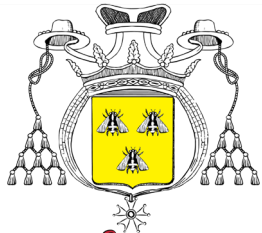


FAMILLE LANÇON



La Solitude

VIGNOBLES DE LA VALLÉE DU RHÔNE



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



2025

LA SOLITUDE BLANC

A.O.C. CÔTES-DU-RHÔNE

70% WHITE GRENACHE - 15% ROUSSANNE - 15% VIOGNIER

This wine is a blend of 3 varietals:

- White Grenache brings the fruit notes.
- Roussanne the roundness.
- Viognier for the aromatic richness.

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.

