

FAMILLE LANÇON



VIGNOBLES DE LA VALLÉE DU RHÔNE



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



2025

LA SOLITUDE ROSÉ

A.O.C. CÔTES-DU-RHÔNE
CINSAUT 60% - GRENACHE 40%

PRODUIT ISSU DE L'AGRICULTURE BIOLOGIQUE FR-BIO-01
VIN BIODYNAMIQUE CERTIFIÉ DEMETER

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 rose-petal color dress.
- A complex nose of wild strawberries and exotic fruits.
- 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: 46-50°F.

