

FAMILLE LANÇON



La Solitude

VIGNOBLES DE LA VALLÉE DU RHÔNE

2023

LA SOLITUDE ROUGE

A.O.C. CÔTES-DU-RHÔNE-VILLAGES

GRENACHE 75%, SYRAH 25%

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



Terroirs

- The vineyard is cultivated with the greatest respect for nature and people.
- The grapes come from terroirs of the upper terrace bordering the Rhône, a magnificent clay-lime terroir with deep and very stony soils.
- Such soils naturally give small yields.
- For vintage 2023, 38 hectoliters/hectare.



Winemaking and aging

- The grapes are destemmed and vinified in stainless vats.
- The vatting lasts a fortnight with gentle extractions.
- Aging takes place in vats to keep aromatic purity.

Tasting notes

- The 2023 vintage offers beautiful notes of black fruits, garrigue and spices.
- The mouth is greedy, with a tannic texture present but very fine.
- The opulent, round finish is undoubtedly charming.

Food pairing

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

Recommendations

- To be enjoyed in the 5 coming years following the vintage.
- Serving temperature: 61-62 ° F.

**JAMES SUCKLING
92 POINTS**

Juicy and well-made, this showcases red berries, cherries, warm herbs and baking spices on the nose. It has medium to full body and fine tannins. Succulent and persistent with delicious fruit character and plenty of spices, bringing a lift of energy to the finale. Drink or hold.



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

