



2024 FAMILLE LANÇON LES ROQUES A.O.C. LIRAC

50% GRENACHE - 25% SYRAH - 25% MOURVÈDRE

VIN ISSU DE L'AGRICULTURE BIOLOGIQUE FR-BIO-01 / ORGANIC WINE



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



TERROIR & GRAPE VARIETIES

Nestled in a discreet and preserved environment, the AOC Lirac stands out for its deeply natural character. The landscape, shaped by rugged terrain, offers a unique richness where lots of tree species coexist alongside remarkable biodiversity, which local winemakers are passionate to preserving.

A SHARED GEOLOGICAL HERITAGE

Although separated by the Rhône River, this vineyard area shares the same remarkable geological foundation as neighboring Châteauneuf-du-Pape, located just 10 kilometers away. Millions of years ago, the river laid down identical deposits of sandy clay and the region's signature rounded stones on both sides of its banks, creating the same exceptional terroir that has made Châteauneuf-du-Pape world famous. Sourced from the rolled pebble terroir of the Vallongue plateau in the village of Lirac, Les Roques is a blend of three emblematic Rhône Valley grape varieties:

Grenache 50% - Syrah 25% - Mourvèdre 25%

WINEMAKING & AGING

- Hand harvested, fully destemmed and then placed in temperature-controlled stainless steel tanks.
- Alcoholic fermentation is accompanied by a three-week maceration period.
- The wine is then aged entirely in concrete tanks in order to preserve its aromatic purity and the expression of its terroir.

TASTING NOTES

- A powerful, full-bodied Rhône wine with soft tannins and aromas of dark fruit, spices, and garrigue.

FOOD & WINE PAIRINGS

- This wine calls for rich and flavorful dishes capable of matching its structure: herb-crusted leg of lamb, grilled beef, rib steak, or Provençal-style beef stew.

RECOMMENDATIONS

- Best enjoyed within 10 years of the vintage
- Serving temperature: 60–64°F

