



2025 FAMILLE LANÇON LA SOLITUDE ROUGE A.O.C. CÔTES-DU-RHÔNE

GRENACHE NOIR 50% - SYRAH 40% - MOURVÈDRE 10%

It is a blend of three emblematic varieties: Grenache noir, Syrah, and Mourvèdre.



Blend

- The grapes come from clay and limestone gravel soil typical of southern Rhone Valley.

Winemaking and aging

- The grapes are sorted and destemmed then vinified in concrete vats with macerations of about 25 days.
- The wines are aged in concrete and stainless-steel vats for 1 year.



Vintage 2025:

Despite challenging conditions in the vineyard, 2025 is shaping up to be an excellent vintage. Yields are lower than in previous years, but the wines show beautiful balance, concentration, and genuine potential across all three colours. "The slowing pace of the harvest allowed us to seek the best possible ripeness balance. The small berries brought concentration, intense colour, and great aromatic richness. The reds stand out for their finesse and length, supported by preserved freshness. The whites show minerality and bright aromatics. It's a harmonious vintage—precise and well-balanced."

- Philippe Pellaton, President of Inter Rhône

Tasting notes:

- A beautiful ruby color followed by an intense nose of red fruits with hints of black pepper and spices from Syrah.
- A supple and greedy mouth with a tannic structure while finesse.

Food pairing:

- Perfect with cold meats, grilled red meats, but also of Asian cuisine (particularly in sweet and sour sauce) or Italian and many cheeses.

Recommendations:

- Drink now through 5 years after vintage.
- Serving temperature: 60-62 ° F



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