



2024 FAMILLE LANÇON LA SOLITUDE RÉSERVE A.O.C. CÔTES-DU-RHÔNE-VILLAGES GRENACHE, SYRAH MOURVÈDRE

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 3 terroirs of the northern East side of the Rhone: Rochegude, Suze and Puymeras, some magnificent clay-terroir with deep and very stony soils.
- Such soils naturally give small yields.

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 2024 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.



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PURVEYORS OF FINE WINES & SPIRITS SINCE 1946

