



Famille Lançon Bellecoste 2021, A.O.C. GIGONDAS



Terroir & grape varieties

The vineyard is cultivated with the greatest respect for nature and people. The grapes come from terroirs located on the southern slope of the Dentelles de Montmirail. Those terroirs, among the highest of the appellation, are located between 400 and 500 meters above sea level. A magnificent hillside whose soil is made of red clay and limestone glow. Such soils naturally give small yields. For vintage 2019, 30 hectoliters/hectare.

- Grenache 70%
- Syrah 20%
- Cinsault 10%

Winemaking and aging

The grapes are vinified in whole bunches in concrete tanks. The vatting lasts a fortnight with gentle extractions. Aging takes place for 70% in vats and for 30% in barrels of several wines.

Tasting notes

The aromas of black fruits along with red fruits join the flavors of garrigue and black olives. Powerful tannins blend into a long finish.

Food pairing

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

Recommendations

- To be enjoyed in the 10 coming years following the vintage.
- Serving temperature: 16-18 ° C.