



Famille Lançon Bellecoste 2021, A.O.C. *GIGONDAS*  
*Produit issu de l'agriculture biologique FR-BIO-01*



### **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 300 and 400 meters above sea level. A magnificent hillside whose soil is made of red clay and limestone glow. Such soils naturally give small yields.

- Grenache
- Syrah
- Mourvèdre
- Cinsault
- Clairette rose

### **Winemaking and aging**

The grapes are vinified in whole bunches and aged for 65% in concrete tanks and 35% in oak barrels.

### **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.

## Rewards

- **James Suckling 94/100**

*A very expressive Gigondas with great Mediterranean herb character plus black olives. Powerful and structured, but with brightness and salty minerality lifting the bold palate. Made from grapes bought from three vineyards. A cuvee dominated by grenache, syrah and mourvedre with cinsault and clairette rose. 65% matured in concentrate tanks and 35% in oak barriques. From organically grown grapes. Drink or hold.*