



Famille Lançon Les Roques 2024, A.O.C. LIRAC
Vin issu de l'agriculture biologique FR-BIO-01 / Organic wine

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.

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

The grapes are harvested by hand. They are 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.

Vintage 2024

Yield: 35 hectolitres per hectare

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 flavourful 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: 16–18°C

