FAMILLE LANÇON

La Solitude

VIGNOBLES DE LA VALLÉE DU RHÔNE

CERTIFIÉ AB AGRICULTURE BIOLOGIQUE

Famille Lançon Bellecoste 2024, *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 75%
- Syrah 20%
- Mourvèdre 5%

Winemaking and aging

The grapes are vinified in whole bunches and aged for 70% in concrete tanks and 30% 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

Wine Enthousiast (2020 vintage review) #39 Top 100 Wines 2025 – 94 points
Anna-Christina Cabrales: The nose is complex and layered, with deep black cherry, dried cranberry, anise, iodine, saffron, truffle, leather, and earthy garrigue. On the palate, balanced acidity lifts the focused flavors of pure blackberry, dried thyme, spice, shaved dark chocolate, and pencil shavings. Deliciously approachable now with a proper decant, this wine offers depth and refinement in every sip.