



La Solitude *Réserve* 2024, A.O.C. Côtes du Rhône Villages
Produit issu de l'agriculture biologique FR-BIO-01



Terroirs & grape varieties

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.

- Grenache
- Syrah
- Mourvèdre

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: 16-18 °C.