



Cornelia Constanza 2020, A.O.C. Châteauneuf-du-Pape
Produit en conversion vers l'agriculture biologique FR-BIO-01

Blend

The grapes come from the oldest vineyard of the Domaine de la Solitude planted by my great-grandfather at the beginning of the last century. It is located on the western slope of Crau on a terroir of safre. Planted mainly with centennial Grenache this plot gives exceptional maturities

- 100% black Grenache

This great Terroir is always vinified separately but only the great years, 5 vintages of the last 10 the Cornelia Constanza is bottled.

Winemaking and aging

Harvesting is done by hand in 25 kg crates. After a double selection of the best grapes in the vineyard and on the sorting table, the grapes are vinified in whole bunches in a concrete tank. The macerations are very long with a minimum of intervention to keep all the aromatic purity of the grapes. This wine is age for 40% in foudre and 35% in concrete vat for 20 months. The wine is bottled without fining or filtration.

The vintage 2020

Yield : 25 hectoliters /hectare ; Total production : 3000 bottles, 150 magnums.

Tasting notes

Elegant and refined wine, tannic while remaining velvety. Expressive nose of gooseberry and Garrigues. Palate perfectly expressing the purity of the grape variety Grenache, on the background of cocoa, cardamom and Sichuan pepper.

Food pairing

This wine, still in its youth, will be paired with red meats such as a nice, slightly matured beef but also, for example, a lamb tajine with apricots, duck breast with cherries, then with a dozen years a Provençal stew.

Recommendations

- To consume from 3 to 20 years.
- Serving temperature: 16-18 °C.



Notes

Wine spectator 94/100

A seductive, polished red, with sappy cherry, black currant and warm licorice melting together, all upheld by a spine of iron. Offers garrigue, black pepper and singed apple wood smoke accents on the lush palate, which shows real drive, staying power and good balance. Best from 2024 through 2035. —K.B.

Jed Dunnuck 95/100

The 2020 Châteauneuf Du Pape Cornelia Constanza (100% Grenache) is another singular expression of this incredible variety that shines on all accounts. Giving up a big bouquet of mulled red cherry and strawberry fruits as well as sappy flowers and garrigue, it hits the palate with medium to full-bodied richness, a supple, pure, elegant mouthfeel, ripe, polished tannins, and one heck of a great finish. Coming from more sandy soils, it shines for its finesse and elegance and is already hard to resist. It will keep for at least 10-12 years, and probably longer.