



### *Cuvée Réserve Secrète 2018, A.O.C. Châteauneuf-du-Pape*

#### **Blend**

The Grenache are from the oldest part of the Domaine de la Solitude, planted by my great-grandfather at the beginning of last century it is located on the western slope of “La Crau” on a terroir of safre. The Syrahs flourish on the fresh soil of Safre des “Blachieres”.

- 70% centennial black Grenache
- 30% Syrah

These two great Terroirs are always vinified separately but only the great years, 5 vintages of the last 10 Secret Reserve is created.

#### **Vinification & aging**

Harvesting is done by hand in 25 kg crates. After a double selection of the best bunches in the vineyard then on a sorting table, the grapes are vinified in all cluster for the Grenache and the Syrahs are destemmed. The vinification takes place in concrete tank. The is carefully aged for 20 months and 80% in barrels. The barrels of exceptional qualities are made from Colbert oak from the french forest of Tronçais. The wine is assembled and refined in Foudre barrel for 16 months before being bottled without filtration or fining.

#### **Vintage 2018**

Yield of 30 hectoliters / hectare. 1200 bottles, 150 magnums produced.

#### **Tasting notes**

Powerful, elegant and refined wine built for the long guard. Intense nose of blackberry, blackcurrant, worn by empyreumatic notes. The dense mouth of this wine blends beautifully notes of tan, cherry, cedar and continues with an intense and persistent finish.

#### **Recommendations**

- To be drink from 2023 through 2037.
- Service temperature: 16-18 ° C.

