



## CORNELIA CONSTANZA 2018, A.O.C. CHATEAUNEUF-DU-PAPE

### 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 60% in foudre and 40% in concrete vat for 18 months. The wine is bottled without fining or filtration.

### The vintage 2018

Yield : 2500 bottles/ 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 through 2037.
- Serving temperature: 16-18 °C.

## Notes

- **Wine Advocate 96/100**

*“From century-old Grenache in a section of la Crau with safre-based soils, the 2018 Chateauneuf du Pape Cornelia Constanza was matured in concrete (60%) and foudre (40%). Explosive notes of black cherries and licorice mark the nose, while the full-bodied palate is ripe and welcoming without going over the top. You'll want to watch the serving temperature carefully so it doesn't get too warm, but the tannins are supple and silky. Dense and concentrated, this is serious stuff, with awesome length on the slightly chocolaty, spice-inflected finish. I wouldn't bet on it aging more than a decade, but as an early-drinking mouthful of decadence, it's tough to beat.”*

(Joe Czerwinski, September 24<sup>th</sup>, 2020.)

- **Jeb Dunnuck 95/100**

*“The 2018 Châteauneuf du Pape Cornelia Constanza is all Grenache and comes from a sandy parcel in the heart of the La Crau lieu-dit. This Grenache lover's dream sports a medium ruby color as well as a gorgeous nose of kirsch liqueur, herbes de Provence, licorice, loamy soil, and assorted spices. With medium to full-bodied richness, seamless texture, and a great finish. Drink this pleasure bent beauty anytime over the coming 10 to 15 years.”*

(Tasting date : June 10<sup>th</sup>, 2020.)