



LA SOLITUDE ROSÉ 2020, A.O.C. CÔTES DU RHÔNE



Terroirs & grape varieties

The vineyard is cultivated with the greatest respect for nature and people. The grapes come from terroirs made of sands and clay-limestone gravels located at high altitude, between 300 and 400 meters above sea level.

- Cinsault 50%
- Grenache 40%
- Syrah 10%

Winemaking and aging

The grapes are harvested at night. They are directly pressed after harvest. After settling, the must is fermented with natural yeasts in concrete tank at 18° C. The wine is then aged on fine lees for 4 months.

Tasting notes

A pretty pale with salmon-coloured hints. A floral nose of rose petals and wild strawberries. A mouthful mingling with vivacity and roundness with aromatic notes of pink grapefruit and a good length.

Food pairing

Ideal as an aperitif with an anchoïade, aubergine caviar, but also with a cod with aioli, stuffed calamari, grilled lamb chops. Delicious with all summer recipes.

Recommendations

- To be enjoyed in the year following the vintage.
- Serving temperature: 8-10 ° C.