



## LA SOLITUDE *Réserve* 2019, A.O.C. CÔTES DU RHÔNE VILLAGES



### **Terroirs & grape varieties**

The vineyard is cultivated with the greatest respect for nature and people. The grapes come from terroirs of the upper terrace bordering the Rhône, a magnificent clay-lime terroir with deep and very stony soils. Such soils naturally give small yields. For vintage 2019, 30 hectoliters/hectare.

- Grenache 65%
- Syrah 25%
- Mourvèdre 10%

### **Winemaking and aging**

The grapes are destemmed and vinified in concrete vats. The vatting lasts a fortnight with gentle extractions. Aging takes place in vats to keep aromatic purity.

### **Tasting notes**

The 2019 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.