



Cornelia Constanza 2021, A.O.C. Châteauneuf-du-Pape
Vin issu de l'agriculture biologique FR-BIO-01 – Organic Wine

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 concrete vat, 30% in foudre and 30% in barrels for 15 months. The wine is bottled without fining or filtration.

The vintage 2021

Yield : 25 hectoliters /hectare ; Total production : 3000 bottles, 70 magnums.

Tasting notes

Elegant and refined wine, tannic while remaining velvety. Expressive nose of gooseberry, Garrigues and milk chocolate. 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.

