



La Solitude Rouge 2022, A.O.C. Côtes du Rhône

Blend

The grapes come from clay and limestone gravel soil typical of southern Rhone Valley.

- Grenache noir 45%
- Syrah 45%
- Mourvèdre 10%

Winemaking and Aging

The grapes are sorted and destemmed then vinified in concrete vats with macerations of about 25 days. The wines are aged in concrete and stainless-steel vats for 1 year.

Tasting notes

A beautiful ruby color followed by an intense nose of red fruits with hints of black pepper and spices from Syrah. A supple and greedy mouth with a tannic structure while finesse.

Food pairing

Perfect with cold meats, grilled red meats, but also of Asian cuisine (particularly in sweet and sour sauce) or Italian and many cheeses.

Recommendations

- Drink now through 5 years after vintage.
- Serving temperature: 16-18 ° C.

