

2020 Domaine de la Solitude Châteauneuf-du-Pape Rouge

60% Grenache noir, 15% Syrah, 10% Mourvèdre, 10% Cinsault, 5% Counoise, Terret, Muscardin, Vaccarèse

Historical Cuvée from the Domaine produced since the XVII century, from all our vineyards on safres and Gallets roullés. A blend of terroir and grape varieties of excellence it contains the 8 reds grapes varieties of A.O.C. and even some white or pink grape in small proportion.

Yield: 32 hl/hectare.

Harvest: Harvesting is done by hand in 25 kg crates.

Vinification and aging: The grapes are hand-picked. After a selection of the best bunches by hand on a sorting table, the grapes are crushed and destemmed and fall by gravity in our concrete tanks; Long maceration with gentle extractions allow to obtain velvetine



Tasting note: A bouquet nose of garrigue, flowers of cistus, blackcurrant buds. A mouth full of freshness and balance, with aromas of cocoa and morello cherry, with a long and liquorice finish.

Food and Wine pairing: In its youth, this vintage is perfect to pair with a shoulder of lamb 12 hr cooking in oven, roast pigeon with fungi porcini and from its fifth year, stew, Daube Provencal, all game and many cheeses.



Storage: Drink now through 2030. **Serving temperature**: 60 to 62 F°.

Jeb Dunnuck - 94 Points

The 2020 Châteauneuf Du Pape is a big winner, with the vintage's purity and elegance front and center while still bringing beautiful depth of fruit and richness. Black cherries, savory garri-

gue, spice, and loamy earth all emerge on the nose, and it's medium to full-bodied, pure, balanced, and straight-up seamless on the palate. You should buy a case of this and enjoy bottles over the coming 15 years.

Also: Wine Spectator 91 Pts



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