2021
Domaine de la Solitude
Châteauneuf-du-Pape Rouge

60% Grenache Noir, 20% Syrah, 10% Mourvèdre, 5% Counoise & 5% Cinsault - Terret noir - Muscardin - Vaccarèse

Produit issu de l'agriculture biologique FR-BIO-01

Historical cuvée produced since the 17th century, the Tradition Rouge is a blend of our different terroirs, on safres and on rolled pebbles and of the eight black grape varieties of the appellation.

The entire vineyard is certified organic farming.

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 yet powerful tannins, which are specific to our wines.
- 10 % of the wine is then aged in oak barrels and demi-muids for 15 month, 90% in concrete vats.

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 15 years after the vintage.

Serving temperature: 60 to 62 F°.

CERTIFIÉ
AB
AGRICULTURE
BIOLOGIQUE

James Suckling
94 Points

A stunning Chateauneuf with stacks of ripe blackberry fruit, generous body and concentrated fine tannins. Together with the pronounced minerality, they give this a stunning velvety texture right through the remarkably long intense finish for the challenging 2021 vintage. From field blend vineyards growing on 50% galet cobblestone soil and 50% sandy soil. Grenache is dominant, followed by syrah, but mourvedre, counoise and vaccarese also play an important role. From organically grown grapes. Drink or hold.

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