











2021 LA SOLITUDE ROUGE A.O.C. Côtes-du-Rhône

Blend

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.

- 50% Grenache,
- 40% Syrah,
- 10% Mourvèdre.

Winemaking and aging

- The grapes are harvested by hand, using buckets of 25 kgs.
- After a double selection of the best bunches, first in the vineyard and secondly on a sorting table, the grapes are then vinified in indigenous yeasts in truncated-cone-shaped concrete vats, in whole harvest, or destemmed, depending on the grape variety.
- 10% of the wine is aged in barrels, demi-muids and foudre, and 90% in concrete vats for 14 months.
- Finally, the wine is bottled without filtration or fining.

Vintage 2021

"2021 is a vintage of remarkable quality, the sanitary status of the vineyards was well-managed, despite it being an atypical year. Grenache gives elegant wines, from a beautiful harvest and well-balanced crop load; syrah is usually slightly more generous and gives fresh and harmonious wines".

- Philippe Pellaton, President of Inter Rhône

Tasting notes

A nose of bouquet of garrigue and red fruits. Roundness on the palate, balanced with a nice sweetness, with aromas of cocoa and morello cherry, with a long and suave liquoriced finish.

Food pairing

In its youth, this wine is perfect to go with a shoulder of lamb, a roasted pigeon. Then, from its fifth year, meats in sauce, Provencal stew, game and many cheeses.



Recommendations: To be consumed from now to 2035. Serving temperature: 16-18 $^\circ$ C.

James Suckling 91 Points

A seductive nose of dark berries, dark cherries, dried thyme, smoke, and some fresh peppercorns. Medium body with fine tannins. Velvety textured and layered. Vivid with bright dark berries on the palate and a juicy, peppery finish. 50% grenache, 40% syrah and 10% mourvedre. Drink now.

