



# 2022

## DOMAINE DE LA SOLITUDE

### CHATEAUNEUF-DU-PAPE ROUGE

65% Grenache noir, 20% Syrah, 5% Cinsault, 5% Mourvèdre, 5% Counoise

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



**Vintage 2022**

- 68 000 bottles are produced.

**Tasting note:**

Nose of garrigue bouquet, cistus flower, blackcurrant buds; Fresh and balanced mouth, with aromas of cocoa and cherry, with a long finish of liquorice.

**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 Provençal, all game and many cheeses.

**Storage:** Drink now through 15 years after the vintage.

**Serving temperature:** 60 to 62 F°.

**Not Reviewed Yet:**

**2021 Press**

**James Suckling - 94 Points**

**Wine Spectator - 92 Points**

**Jeb Dunnuck - 90 Points**



*D* *Dreyfus, Ashby & Co.*  
PURVEYORS OF FINE WINES & SPIRITS SINCE 1946

