



2024 LA SOLITUDE ROUGE

A.O.C. CÔTES-DU-RHÔNE

GRENACHE NOIR 45% - SYRAH 45% - MOURVÈDRE 10%

It is a blend of three emblematic varieties: Grenache noir, Syrah, and Mourvèdre.



Blend

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

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.



Vintage 2024:

“2024 is a Homeric vintage for winegrowers as they had to fight at every moment to preserve the vineyard. Despite this, throughout the Rhône Valley, the quantity will show a low level. From a qualitative aspect, winegrowers and negociants of the Rhône Valley Vineyards are unanimously convinced of the success of this vintage: on the first juices, while the sugar richness seems low, the return to later harvest dates allows a beautiful fruit/freshness balance thanks to a phenolic maturity achieved and supported by beautiful acidities.”

- Philippe Pellaton, President of Inter Rhône

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: 60-62 ° F



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

