



2025 LA SOLITUDE ROSÉ

A.O.C. CÔTES-DU-RHÔNE
CINSAULT 60% - GRENACHE 30% - 10% SYRAH
PRODUIT ISSU DE L'AGRICULTURE BIOLOGIQUE FR-BIO-01
VIN BIODYNAMIQUE CERTIFIÉ DEMETER



Terroirs & grape varieties

- The vineyard is cultivated with the greatest respect for nature and people.
- The grapes come from terroirs made of sands and clay-limestone gravels located at high altitude, between 300 and 400 meters above sea level.

Winemaking and aging

- The grapes are harvested at night.
- They are directly pressed after harvest.
- After settling, the must is fermented with natural yeasts in concrete tank at 18° C.
- The wine is then aged on fine lees for 4 months.

Tasting notes

- A pretty pale rose-petal color dress.
- A complex nose of wild strawberries and exotic fruits.
- A mouthful mingling with vivacity and roundness with aromatic notes of pink grapefruit and a good length.

Food pairing

- Ideal as an aperitif with an anchoïade, aubergine caviar, but also with a cod with aioli, stuffed calamari, grilled lamb chops.
- Delicious with all summer recipes.

Recommendations

- To be enjoyed in the year following the vintage.
- **Serving temp:** 46-50°F.



**JAMES SUCKLING
92 POINTS**

This fruity, juicy and well-made rosé combines texture, creaminess and crunchy fruit.

It has aromas of melon, frozen currants and some mild spices.

Medium-bodied with fresh acidity. Vivid and seductive with excellent length.

60% cinsault, 30% grenache and 10% syrah,

From biodynamically grown grapes with Demeter certification.

Drink now.