



2025 LA SOLITUDE BLANC

A.O.C. CÔTES-DU-RHÔNE

50% VIOGNIER, 30% GRENACHE BLANC AND 20% ROUSSANNE



This wine is a blend of 3 varietals:

- White Grenache brings the fruit notes.
- Roussanne the roundness.
- Viognier for the aromatic richness.

Winemaking and aging

- The grapes are picked early in the morning and fully destemmed.
- The pressing is soft to extract only the most noble juices.
- The fermentation takes place in thermo-regulated stainless-steel vats.
- ML is not wanted for this wine in order to preserve all the aromatic freshness.
- The wine is aged 6 months in vats on fine lees before being bottled.

Tasting notes

- A nose of white flowers and fresh fruits.
- A round and greedy mouth with peach notes, a fresh and tasty finish.

Food pairing

- Grilled fish, Asian cuisine such as yakitoris, tempuras, poke bowls.
- Can also be enjoyed as an aperitif.

Recommendations

- To be enjoyed within 3 years after the vintage.
- Serving temp: 46° F.



JAMES SUCKLING
92 POINTS

A delicious, well-balanced, round and subtle white with aromas of white peaches, sliced pears, white flowers and some aromatic herbs. Medium-bodied with juicy, succulent white fruit on the palate. Fresh and floral.

*A blend of 50% viognier, 30% grenache blanc and 20% roussanne.
Delicious finish. From organically grown grapes. Drink now.*

WINE ENTHUSIAST
90 POINTS & BEST BUY!

Subtle aromas of lilac and chamomile lift from the glass guided by hints of dew-dusted orange blossom. On the rounded palate, Honeycrisp apple and honeydew peel wash across wet stone which adds a touch of salinity on the finish.



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