



2024

LA SOLITUDE BLANC

A.O.C. CÔTES-DU-RHÔNE

50% VIOGNIER - 30% WHITE GRENACHE - 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 temperature: 46° F.

JAMES SUCKLING
92 POINTS

A very bright and fresh style with white-peach and apple-blossom aromas that leap out of the glass at you. Lovely lemony freshness makes this feel medium-bodied. Some saltiness in the vivid finish. A cuvee based on grenache blanc with roussanne and a touch of viognier. Drink or hold.

