



2024 LA SOLITUDE ROUGE

A.O.C. CÔTES-DU-RHÔNE

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

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



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



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



**WINE ENTHUSIAST
89 POINTS & BEST BUY!**

Blackberry coulis and rhubarb aromas tempt the nose that sunbathes under an umbrella of lilac and violet blossom. The palate is vibrant and fresh with briary fruit that slow dances across the palate that seeks your time and attention. Drink now through 2030.