



2024 DOMAINE DE LA SOLITUDE CHATEAUNEUF-DU-PAPE ROUGE

60% GRENACHE NOIR, 20% SYRAH, 10% MOURVÈDRE,
5% CINSULT, 5% COUNOISE

A.O.C. CHATEAUNEUF-DU-PAPE

ORGANIC WINE, VIN BIODYNAMIQUE CERTIFIÉ DEMETER – BIODYNAMIC WINE

Historical cuvée produced since the 17th century, the Tradition Rouge is a blend of our different terroirs, on safres and on rolled pebbles and of the eight black grape varieties of the appellation.

THE ENTIRE VINEYARD IS CERTIFIED
ORGANIC FARMING.

Yield: 28 hl/hectare.

Production: 60,000 bottles

Vinification and aging:

- The grapes are harvested by hand in 25 kg crates.
- After a double selection of the best bunches, first in the vineyard and then on the sorting table.
- The grapes are vinified with indigenous yeast in truncated cone-shaped concrete vats, either whole or destemmed, depending on the grape variety.
- 10% of the wines are then aged in one-wine barrels and 90% in vats for 15 months.
- Finally, the wine is bottled without filtration or fining.

Tasting note:

A bouquet of garrigue and red fruits on the nose. Round and balanced on the palate with a lovely sweetness, aromas of cocoa and morello cherry, and a long, smooth finish with hints of licorice.

Food and Wine pairing:

When young, this wine is perfect with oven-roasted lamb shoulder or roast pigeon with cep mushrooms. After five years, it pairs well with meat in sauce, Provençal stew, all game meats, and many cheeses.

Storage:

Drink now through 15 years after the vintage.

Serving temperature:

60 to 62 F°.



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



**JAMES SUCKLING
95 POINTS**

This layered and substantial blend of 60% grenache, 20% syrah, 10% mourvedre, 5% counoise and 5% cinsault has class and character.

Aromas of currants, red berries, dried wild herbs and some spices. Medium- to full-bodied with fine, ripe tannins. Pulpy fruit with good tension on the mid-palate and a long finish. From biodynamically grown grapes with Demeter certification.

Drink or hold.