



Domaine de la Solitude

Châteauneuf du Pape Cuvée Cornelia Constanza 2016

GRAPE VARIETY : 100% Grenache Noir

AVERAGE YIELD: 18 hectolitres/hectare, 3000 bottles, 100 magnums

HARVEST: By hand

VINIFICATION AND AGEING : The grapes come from the oldest vineyard of the Domaine, more than 100 year-old Grenaches, located on the western slope of “La Crau”, on a soil of colluvium blending galets roulés and safres. After crushing and partial destemming, the grapes are vinified in our cellars by gravity in truncated concrete vats. Macerations, accompanied by gentle extractions, last 36 days.

30% of this vintage is aged in concrete vat, 30% in foudre and 30% in barrel, for 18 months.

TASTING NOTE : Elegant and refined wine, tannic while remaining velvety. Expressive nose of currant and caramel. Smooth palate expressing the purity of the old vines of Grenache, on a background of cassis, cardamom, accompanied by cigar notes, a great length.

SUGGESTED FOOD ASSOCIATIONS : Chevreuil in sauce “grand veneur” with a confit of bilberries and chestnuts, duck with wild mushrooms sauce, stuffed pigeon, capon with truffles, chocolate cake, clafoutis of cherries, “comté” cheese.

WINEMAKER’S COMMENTS : Drink now through 2036. Recommended to be carafed 1 hour before enjoyment. Service temperature : 16 / 18°C.



Domaine de la Solitude Châteauneuf-du-Pape Cornelia Constanza - (92-94) Points

Limpid ruby. A complex bouquet evokes ripe red fruits, candied lavender and allspice, and a subtle touch of smokiness emerges as the wine opens up. Smooth and appealingly sweet, offering vibrant raspberry liqueur and spicecake flavors and a deeper mocha quality on the back half. This suave, open-knit wine shows excellent clarity and spicy lift on the gently tannic finish and hangs on with strong, floral-tinged persistence.

-- Josh Reynolds