



Domaine de la Solitude

Châteauneuf du Pape Cuvée Réserve Secrète 2015

Wine Spectator 96pts: *This is packed with dark plum. Blackberry and boysenberry preserve flavours at the core, enlivened with juniper, tobacco and liquorice snap notes. Lovely roasted apple wood accents score the finish, with the fruit taking a long encore. Best from 2020 through 2035 – JM*

Robert Parker: 95 pts:

James Suckling 93pts: *Bacon fat and meaty youthful ferment-derived aromas lead into dark sweetly ripe plum and blackberry fruits on the palate. Ripe tannins, plenty of depth and a strong thread of espresso-laced oak. Super modern. Best from 2020*

The wine cellar insider 94pts: *Full bodied, silky, luscious, fat, rich textures and red berries galore are impossible to ignore. The wine builds and leaves you with sweet, polished fruits and herbs, with the perfect, peppery hint, that just keeps on going.*

Bettane Desseauve 17/20

Grape varieties : 50% Grenache Noir, 50% Syrah.

Yield : 22 hl/hectare.

Harvest : Hand picking.

Vinification and ageing : After careful crushing and destemming, the must passes to our vats for maceration and fermentation. These processes take about one month at carefully controlled temperatures with both daily pumping over and hand plunging of the cap. The resultant product is then pressed, and the free-run juice is separated from the press juice in order to be aged separately. Malolactic fermentation follows shortly after. 60% of the wine for Réserve Secrète is aged in new oak barrels for 12 months.

Tasting notes : A full-bodied, elegant and refined wine, tannic whilst remaining velvety smooth with black currant, blackberry, toffee, finishing very long on minerals, milk-jam, Havana cigar and cedar-tree aromas.



Suggested food association : Chevreuil in sauce “grand veneur” with a confit of bilberries and chestnuts, duck with wild mushroom sauce, stuffed pigeon, capon with truffles, chocolate, clafoutis of cherries, “comté” cheese.

Winemaker’comments : Drink now through 2035. Recommended to be carafed 1 hour before enjoyment. Service temperature: 16/18°C.