

CHAPELLE DE LA SOLITUDE

A BEAUTIFUL FRUITY AND AUTHENTIC WINE

Coming from great terroirs of the Graves appellation whose grapes are meticulously handpicked.

by OLIVIER BERNARD and his team from DOMAINE DE LA SOLITUDE

A.O.C. : GRAVES

Millésime: 2020

Color: Red

Harvest: hand picked

Ageing: vats

MERLOT 70% - CABERNET FRANC 30%

Alcool: 13,5%

Bottling: September 2022



TASTING

CHAPELLE DE LA SOLITUDE 2020

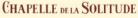
A typical Graves with flavors of a great vintage.

Deep and brilliant ruby color.

The nose is bursting with ripe fruit, such as cherry, raspberry, and prune, as well as light peppery spices.

On the palate, the wine is round, full-bodied, and juicy, recalling the fruits detected on the nose. The wine is mouth-watering, and its structure is made of velvety tannins. The wine has a beautiful finish that is fresh and lively.

This is a charming and balanced wine that is ready to drink for its youthfulfreshness, but will undoubtedly improve with 5 years of cellaring.



QOZO
GRAVES
AFFELLATION GRAVES CONTROLLE
PRODUIT DE FRANCE
MIS EN BOUTEILLE POUR S.C. DOMAINE DE CHEVALIER
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MERLOT 70 % CABERNET FRANC 30 %
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