



SOLEILLA

Maury Sec AOP · 2020

The Soleilla vineyard is perched high in the dramatic hills and terraces above the Vallée d'Agly, with a character all of its own. The famed black schist is interspersed with pockets of limestone from the higher slopes, combining the richness and power typical of Maury with a fresher, more finely defined character. Heady and opulent yet somehow fresh and refined — yin and yang, darkness and light, power and grace. A very special site, and a very special wine.

Our second vintage came from a season that tested the Roussillon: an early spring, a hot dry summer and one of the smallest harvests on record, picked early and fast. What remained on these old vines ripened beautifully — a classic, concentrated Maury year of elegance and freshness. Crafted by Fergal Tynan MW, the 2020 remains a blend of 80% old-vine Grenache from the Soleilla hillside and 20% century-old Carignan from the summit of the plateau, both tended by our friend and grower Julien Montagne.

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Dark, brooding aromas offer up refreshing raspberry coulis and layers of ripe Morello cherry; kirsch, blackberry and plum fade to reveal the savoury, wild character of the site and the fragrance of the Roussillon garrigue — juniper, rosemary, fennel. The palate is rich, round and full, with hints of cassis and dark chocolate, the plush texture of the Grenache framed by the freshness, firm tannic structure and concentration of the centennial Carignan. *The 2020 is the classicist — structured and savoury, built on the Carignan's firm spine.*

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Location	Maury, Vallée d'Agly, Roussillon
Soils	Black schist marl, seams of limestone
Altitude	50 – 250 metres
Vine age	60 – 120 years · bush vines
Varieties	80 % Grenache Noir 20 % Carignan Noir

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Yield	15 hl/ha
Winemaking	Hand-harvested · concrete tank · no oak
Alcohol	15 %
Production	1,900 bottles