



SOLEILLA

Maury Sec AOP · 2021

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.

2021 was the season the Roussillon caught its breath: a cooler, gentler summer after years of heat, giving modest yields from the old vines but wines of striking freshness and balance. Our third vintage, crafted by Fergal Tynan MW, blends 80% old-vine Grenache from the Soleilla hillside with 15% century-old Carignan from the summit of the plateau and 5% Syrah, the sites 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 and firm structure of the centennial Carignan. *The 2021 carries the lift of a cooler season, the touch of Syrah adding a subtle peppery spice.*

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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 15 % Carignan Noir · 5 % Syrah

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Yield	15 hl/ha
Winemaking	Hand-harvested · concrete tank · no oak
Alcohol	14.5 %
Production	2,660 bottles