



GRAND VIN DE BORDEAUX

2022
CÔTES DE BORDEAUX

APPELLATION D'ORIGINE CONTRÔLÉE

Solicantus

M É L O D I E D U S O L

2022

From the rolling hills of the Blaye region, we bring to you “Solicantus”. Soli meaning soil & Cantus meaning melody in latin. True to its word this wine was created in perfect harmony with the savoir faire of the wine makers and the rich terroir of the finest land in Blaye.

The wine is a blend of Merlot, Cabernet Sauvignon and Malbec aged for 12 months in french oak barrels which makes it a perfect red for all occasions. The nose finds a generous bouquet of rich ripe red and black fruits with nuances of spice and notes of refined cedar. It charms its way into the palate by delivering a smooth and silky mouthfeel, delicious fruitiness, supple tannins and a pleasant finish.

The vines average to about 35 years, grown on clay and limestone soils. Sustainability and organic viticulture have always been practiced and now the vineyard is officially organic. This vintage was harvested in the middle to late September, later vinified in steel tanks followed by four weeks of maceration to extract flavours, tannins and colour. The wines are aged for 14 months in French oak barrels. Solicantus is a wine that gracefully evolves over time to provide a pleasurable sensory experience.

Solcantus
M É L O D I E D U S O L
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Nose: The nose finds a generous bouquet of rich ripe red and black fruits with nuances of spice and notes of refined cedar.

Palate : The wine charms its way into the palate by delivering a smooth and silky mouthfeel, delicious fruitiness, supple tannins and a pleasant finish.

FOOD PAIRING SUGGESTIONS

Our red wine can be paired with different dishes. But these are some of our favourites; Jamie Oliver's - Aubergine and courgette lasagne, Ina Garten's - Saffron Risotto with Butternut Squash, Marion Grasby's - Creamy Butternut Pumpkin Udon Noodles, Yotam Ottolenghi's - Portobello steaks and butter bean mash

SERVING TEMPERATURE

Best served between 15 - 18° C



TECHNICAL SHEET

Solicantus

M É L O D I E D U S O L

2022

VINEYARD : Planted in 1985

Average age of vines is 35 years.

TOPOGRAPHY : Vineyards lie in the Blaye region, measuring 15 ha, at a height of 80 meters above sea level.

SOIL : Calcareous-clay

VINEYARD TYPE: Organic & sustainable.

YEILD : 45 hl / ha

HARVEST TIME : Middle to late September.

VINIFICATION : In steel tanks for about 10 to 14 days and later malolactic fermentation.

AGEING : In oak French barrels for a period of 14 months.

ANALYTICAL DATA : Alcohol content 13.5% vol, Total acidity 3.50 g/l, PH 3.59

Cellaring : This wine can be drunk young to enjoy the freshness of fruit. However, its potential does not begin to be expressed until at least 10 years. Its peak is around the 20th year.

VEGAN : No animal products were used in the making of this wine.