



# Terres Fidèles, Fidèle, Soleilla, AOP Maury Sec Rouge, Roussillon, France, 2020

## Producer Profile

Over the last two decades we've been creating wines in the wilds of southern France

Embarking on adventures; exploring, discovering and rediscovering remarkable places and vineyard sites. From the foothills and valleys beneath the iconic Pyrénées, out through the gorges to the coastal areas of the Mediterranean. We've journeyed with our friends and exceptional growers, who excel at their craft and have an inherent respect for the land that they and theirs are a part of. It is these people and places that inspire our winemaking. The wines of Terres Fidèles are designed to express the spirit of this extraordinary place, old vine Grenache, Carignan, Malbec, Cinsault, Viognier and more, that are authentically crafted, small batch wines of the wilds.

## Viticulture

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

## Winemaking

Thousands of years of winemaking tradition help with this wine too, with traditional methods at the front of their minds.

## Tasting Note

Dark brooding aromas, offering up refreshing raspberry coulis and layers of ripe Morello cherry. More dark fruits follow with exotic kirsch, blackberry and plum fading to reveal the more savoury, wild character of the Soleilla site and the characteristic fragrance of the Roussillon garrigue, with its juniper, rosemary and fennel. The palate is rich, round and full with opulent ripe fruit, hints of cassis and dark chocolate. The plush, rich texture of the Grenache is framed by the fresher acidity, firm tannic structure and concentration that the centennial Carignan adds but as important as the Carignan is in this wine, it is the Grenache that gives this wine its distinctiveness.

## Food Matching

Mixed grill, red meat and poultry.

## Awards

**The Real Review 92 Points**



Product code: 4108

## Technical Details

### Varieties:

Grenache 80%

Carignan 20%



**ABV:** 15%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

**Oak Ageing**

No oak ageing

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