



## TRADITION BLANC 2019, A.O.C. CHATEAUNEUF-DU-PAPE

### Blend

Historical Cuvée of the Domaine produced since the XVII century with White Grenaches from « the Crau plateau », Clairettes, Roussanes, Bourboulencs, Picpouls, from the « Vallon de la Solitude ».

- 40% Roussanne
- 30% Clairette
- 20% Grenache blanc
- 10% Bourboulenc, Picpoul

### Winemaking and Aging

The harvest is done by hand early in the morning in 25 kg crates. The grapes are pressed after short skin maceration.

Fermentation and aging are done in barrels for Roussanne, and Grenache Blanc. Clairette, Bouboulenc and Picpoul are co-fermented in vats. The malolactic fermentation is carried out on the Roussanne. This year 10% of the blend is vinified by long maceration, which means that those white grapes were vinified like red grapes.

This wine is aged for 40% in barrels, on lees, for 10 months

### The vintage 2018

Yield of 33 hl / ha, 10000 bottles produced.

### Tasting notes

Complex nose of pineapple, peach and brioche. Mouth combines liveliness and smoothness with notes of citrus, candied melons and flowers and a very mineral finish.

### Food pairing

Eggs with truffles, grilled fish or fish in sauce, fish tagine, oysters au gratin, lobster, capon with cream and yellow wine, ceviche.

### Recommendations :

- Drink now and until 2029
- serving temperature: 10 to 12°C



## Ratings

- **Wine Advocate 90/100**

*“A blend of 40% Roussanne, 30% Clairette, 20% Grenache Blanc and the rest a mix of Bourboulenc and Picpoul, Solitude's 2019 Chateauneuf du Pape Blanc boasts subtle notes of pencil shavings and toasted hazelnuts set against a backdrop of ripe pear and melon. Medium to full-bodied, it's slightly creamy in texture on the palate, ending with additional nuttiness balanced by hints of citrus. Forty percent of the wine spent time in barriques for 10 months, and it shows.”*

**(Joe Czerwinski, September 24<sup>th</sup>, 2020)**

- **Jeb Dunnuck 92/100**

*“A blend of 40% Roussanne, 30% Clairette, and the balance Grenache Blanc and Picpoul, the 2019 Châteauneuf du Pape Blanc offers a lighter gold color as well as a classic bouquet of honeyed citrus, white orchard fruits, honey suckle, and acacia flowers. This nicely textured, medium to full-bodied white has an expansive texture, solid mid-palate depth, and a clean, dry finish that will make it shine at the dinner table. Drink it anytime over the coming 7-8 years.”*

**(Tasting date : June 10<sup>th</sup>, 2020.)**