



VIN DE LA SOLITUDE 2018, A.O.C. CHÂTEAUNEUF-DU-PAPE

Blend

it is a tribute to our ancestor Paul Martin, who was one of the first French winemakers to sell his wine in bottles in the 18th century under the name "Vin de la Solitude".

Made according to the 18th-century vinique art with very different blends where Grenache is not dominant. The wine consists of a large number of co-fermented grapes with much longer macerations than those made today.

We have reissued the four original labels of the Wine of Solitude.

- Counoise 30%, Grenache noir 25% , Syrah 15%, Mourvèdre 15%, Clairette 5%,Bourboulenc 5% Roussanne 5% , Clairette rose, Grenache blanc

Winemaking and Aging

The grapes of each grape variety are harvested by hand and then put in vats over their maturity. The first varietal Syrah is tanked in early September while the latter, Counoise early October. They are co-fermented in whole bunches in a wooden conical tank. The alcoholic fermentation is very long, it lasts more than a month and the vatting has lasted 80 days.

Aged for 18 months in barrel the wine is then bottled without fining or filtration.

The vintage 2018

Total production : 1600 bottles et 150 magnums.

Tasting notes

Floral nose with black berries and spices. A mouth with aromas of cassis, bouquet of garrigue. It is an elegant and refined wine, tannic while remaining fresh.



Recommendations

- To consume now through 2030.
- Serving temperature: 16-18 °C.

Notes

- **Wine Advocate 93/100**

“Completely undestemmed, the 2018 Chateauneuf du Pape Vin de la Solitude is a cofermented assemblage of 30% Counoise, 25% Grenache, 15% each Mourvèdre and Syrah and 5% each Bourboulenc, Clairette and Roussanne. After staying on skins for 80 days, it then matured in barriques for 18 months. The result is a fascinating mélange of spice, mixed berries and cocoa nuances. It's only medium to full-bodied (14.5% alcohol), framed by silky tannins and possesses a long, herb-tinged finish. It's a new (old?) way of working, but shows promise for the future in the way that it balances ripe flavors with reasonable alcohol levels.”
(Joe Czerwinski, September 24th, 2020)

- **Jeb Dunnuck 95/100**

“Based on just about every variety permitted (some white varieties as well), the 2018 Châteauneuf du Pape Le Vin De La Solitude is inspired by the writings of Major Ducos, who was a prior owner of Château de la Nerthe. The grapes were all harvest at separate times yet added to the same tank, resulting in very long alcoholic fermentation (1 month) and a total maceration time of 80 days. This singular beauty sports a medium ruby hue to go with an incredibly exotic bouquet of red currants, framboise, mulled strawberries, white flowers, cedary garrigue, and classic leather. This all carries to a medium to full-bodied red that has beautiful overall balanced, silky tannins, no hard edges, and a great finish. It's a singular, gorgeously complex wine that tastes like a Grand Cru Burgundy made in the South of France.”
(Tasting date : June 10th, 2020.)