



*Vin de la Solitude 2020, A.O.C. Châteauneuf-du-Pape*  
*Produit en conversion vers l'agriculture biologique FR-BIO-01*

### **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 24%
- Grenache noir 22%
- Syrah 20%
- Mourvèdre 19%
- Cinsault 7%
- Clairette blanche et rose 5%
- Bourboulenc 1%
- Roussanne 1%
- Picpoul 1%

### **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 2020**

Total production : 2683 bottles and 180 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

### Jed Dunnuck 95/100

*The 2020 Châteauneuf Du Pape Vin De La Solitude checks in as a kitchen sink blend of Counoise (24%), Grenache (22%), Syrah (20%), Mourvedre (19%), and splashes of Cinsault, Clairette, Clairette Rosé, Picpoul Blanc, Bourboulenc, and Roussanne, brought up entirely in older barrels. Its ruby/plum color is followed by an exotic bouquet of mulled strawberries, red cherries, spice box, dried flowers, and new leather, with a subtle, somewhat exotic character that's hard to place. These all carry to a medium to full-bodied beauty with terrific balance, ripe yet building tannins, and a great finish. This pure, complex, spicy, incredibly satisfying 2020 can be drunk today or cellared for 10-12 years.*

### Decanter 95/100

*Beautifully detailed nose with peppery freshness. Intense, with fine tannins, gently saline and not overly marked by wood this year - lovely drinkability. This is excellent and based on a recipe belonging to an ancestor of the Lançon family. It's unusual in its proportion of Counoise; with it are co-fermented Grenache, Syrah, Mourvèdre, Clairette, Bourboulenc, Roussanne, Clairette Rose and Grenache Blanc. Aged in three-year-old barriques. No filtration or fining. 2,600 bottles made.*

### Wine spectator 93/100

*Stylish and modern, with a sleek beam of fresh, juicy cherry and red currant layered with baking spices, toasted cedar and smoke. Shows good harmony on the palate, with a fine vein of minerality that glides through the silky finish. Counoise, Grenache, Syrah, Mourvèdre, Cinsault, Clairette, Bourboulenc, Roussanne and Roussanne. Drink now through 2030. —K.B.*

### James Suckling 97/100

*Now, it's time to taste history! Extremely aromatic for a Chateauneuf with extraordinary flint, spiced bread and bitter chocolate aromas. The interplay of richness and freshness is extraordinary, and the way the crisp tannins lift the concentrated and powerful palate is no less remarkable. A cuvee that recreates the pre-phylloxera situation and is based on 27% counoise, 25% grenache, 10% of white grape varieties and the rest from cinsault, syrah and mourvedre. The grapes are co-fermented, but completely unstemmed (whole cluster) and macerated for about three months. From organically grown grapes. Drinkable now, but best from 2025.*