



Vin de la Solitude 2022, A.O.C. Châteauneuf-du-Pape
Vin issu de l'agriculture biologique FR-BIO-01 – Organic wine

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.

- Grenache noir 25%
- Serine 22% (ancêtre de la Syrah)
- Cunoise 20%
- Mourvèdre 20%
- Cinsault 7%
- Clairette 3%
- Clairette rose 2%
- Roussanne – Picpoul – Bourboulenc 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, Cunoise 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 15 months in barrel the wine is then bottled without fining or filtration.

The vintage 2022

Yields : 30 hl / ha

Total production : 2801 bottles and 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.

