FAMILLE LANÇON

Domaine de la Solitude

CHÂTEAUNEUF-DU-PAPE

Barberini Blanc 2025, *A.O.C. Châteauneuf-du-Pape*

Produit issu de l'agriculture biologique FR-BIO-01, Vin biodynamique certifié Demeter

Grape varieties

- 90% Roussanne
- 10% Grenache Blanc

Vintage 2025

Yield of 30 hectolitres/hectare. 1200 bottles produced.

Winemaking and aging

The grapes are handpicked. Sorting before Champagne-typed gentle pressing.
Fermentation at 20°C in new barrels for Roussanne, in vats for white Grenache.
Roussannes are aged in new oak barrels, white Grenaches in vats, on fine lees, with stirring, for 10 months.
Stabilization of 6 months in bottles before marketing.

Tasting notes

- Complex nose of vine flower, brioche, and oriental pastries.
- Elegant, rich palate, dominated by citrus marmalade and peach, with a long finish balanced by mineral notes.

Accords mets & vin

- Excellent as an aperitif when young.
- Brouillade with truffles, pan-fried foie gras, American lobster, brandade of cod with truffles, veal with cream and morels, roquefort.

Recommendations

- To be tasted now and until 2030.
- Service temperature : 10-12 °C.

Rewards for vintage 2023

Jeb Dunnuck 95/100

The 2023 Châteauneuf Du Pape Barberini Blanc brings a touch more richness and depth. Based on 65% Roussanne, 25% Grenache Blanc, and 10% Clairette, it has a great nose of honeyed melon, white flowers, and toasted bread, and it's medium-bodied, with a layered, elegant mouthfeel, integrated acidity, and a great finish. With a kiss of background oak, it's just a beautifully done, classy white that I'd be thrilled to drink.

Wine Enthousiast #74 Top Cellar Selection / 95 points

Energetic and generous, the nose offers beautiful pear and peach fruit with light salinity and alluring floral notes—signature traits of these wines. The palate reveals fresh toasted almond balancing pure orchard fruit, finishing with delicate sweet baking spice. Well balanced, this wine is enjoyable now but will cellar well through 2032+. — Anna-Christina Cabrales