FAMILLE LANÇON

Domaine de la Solitude

CHÂTEAUNEUF-DU-PAPE

Réserve Secrète 2023, *A.O.C. Châteauneuf du Pape*

Vin issu de l'agriculture biologique FR-BIO-01

Vin biodynamique labellisé Demeter

Blend

The Grenache are from the oldest part of the Domaine de la Solitude, planted by my great-grandfather at the beginning of last century it is located on the western slope of "La Crau" on a terroir of safre. The Syrahs flourish on the fresh soil of Safre des "Blachieres".

- 55% centennial black Grenache
- 45% Syrah

These two great Terroirs are always vinified separately but only the great years.

Vinification & aging

Harvesting is done by hand in 25 kg crates. After a double selection of the best bunches in the vineyard then on a sorting table, the grapes are vinified in all cluster for the Grenache and the Syrah are destemmed. The vinification takes place in concrete tank. The is carefully aged for 15 months, 65% in new oak barrels and 35% in concrete tanks. The wine is assembled and refined in Foudre barrel for a 18 month before being bottled without filtration or fining.

Vintage 2023

Yield of 25 hectoliters / hectare. 1800 bottles.

Tasting notes

Powerful, elegant and refined wine built for the long guard. Intense nose of blackberry, blackcurrant, worn by empyreumatic notes. The dense mouth of this wine blends beautifully notes of tan, cherry, cedar and continues with an intense and persistent finish.

Recommendations

- To be drink from now through 20 years after the vintage.
- Service temperature: 16-18 ° C.