FAMILLE LANÇON

Domaine de la Solitude

CHÂTEAUNEUF-DU-PAPE

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

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

Blend

Historical Cuvée of the Domaine produced since the XVII century with White Grenaches from « the Crau plateau », Clairettes, Roussanes, Bourboulencs, Picpouls, from the « Vallon de la Solitude ».

- Grenache blanc 35%
- Clairette 35%
- Roussanne 25%
- Bourboulenc 5%

Winemaking and Aging

The harvest is done by hand early in the morning in 25 kg crates. The grapes are pressed after short skin maceration.

Fermentation and aging are done in barrels for Roussanne and Grenache Blanc, Clairette and Bourboulenc are vinified in vats. The malolactic fermentation is carried out on several tanks.

This wine is aged for 35% in tank, 20% in new oak barrels, 20% in foudres and 25% in older barrels, on lees, for 10 months.

The vintage 2025

Yield of 30 hl / ha, 7 000 bottles produced.

Tasting notes

Complex nose of pineapple, peach and brioche. Mouth combines liveliness and smoothness with notes of citrus, candied melons and flowers and a very mineral finish.

Food pairing

Eggs with truffles, grilled fish or fish in sauce, fish tagine, oysters au gratin, lobster, capon with cream and yellow wine, ceviche.

Recommendations :

• Drink now and until 2030

• serving temperature: 10 to 12°C

Rewards Vintage 2024 :

Jeb Dunnuck - 94 Points

Based on 45% Roussanne, 35% Clairette, 15% Grenache Blanc, and 5% other permitted varieties and aged 10 months in a mix of 50% neutral barrels, 25% foudre, and 25% stainless steel, the 2024 Châteauneuf Du Pape Blanc offers ripe orchard fruits, orange blossom, brioche, and subtle spicy nuances. It's medium-bodied, has a pure, layered, round mouthfeel, bright acidity, and a great finish. This fabulous white from this talented winemaker can be drunk over the coming 2-5 years or cellared for well over a decade. There are 583 cases produced. Drink 2025-2037.