FAMILLE LANÇON

Domaine de la Solitude

CHÂTEAUNEUF-DU-PAPE

Vin de la Solitude 2024, *A.O.C. Châteauneuf-du-Pape*

Vin issu de l'agriculture biologique FR-BIO-01 – Organic wine, Vin biodynamique certifié Demeter – Biodynamic 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 28%
- Counoise 27%
- Syrah 17%
- Mourvèdre 14%
- Cinsault 10%
- Clairette, Clairette rose, Roussanne, Picpoul, Bourboulenc 4%

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 84 days.

Aged for 15 months in oak barrels, the wine is then bottled without fining or filtration.

The vintage 2024

Yelds : 30 hl / ha

Total production : 2952 bottles and 100 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.

Rewards Vintage 2023

Jeb Dunnuck – 94 points

Always one of the most singular wines in a vintage, the 2023 Châteauneuf Du Pape Vin De La Solitude comes from the la Solitude lieu-dit on 50% galets roulés and 50% sandy safre soils. Based on 25% Grenache, 22% Syrah, 20% each Mourvèdre and Counoise, 7% Cinsault, 2% Clairette Rose, and 4% other permitted varieties, it was vinified with whole clusters in truncated tanks and aged 15 months entirely in neutral barrels. It offers meaty black cherries, black olives, roasted garrigue, and Provençal spice, reminding me of a street market in the south of France with its meaty, complex, incredibly Provençal style. Medium to full-bodied, it has building tannins and outstanding length. With 233 cases produced, give it a year or two and drink over the following 10-12 years. Drink 2026-2038.