FAMILLE LANÇON

Domaine de la Solitude

CHÂTEAUNEUF-DU-PAPE

Vin de la Solitude 2025, *A.O.C. Châteauneuf-du-Pape*

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

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**.**

- Clairette 60%
- Roussanne 20%
- Grenache Blanc 20%

Winemaking and Aging

The grapes of each grape variety are harvested by hand and then put in vats over their maturity. After pressing them, the juices are co-fermented in barrels of several wines. The alcoholic fermentation is due to indigenous yeasts, followed by the malolactic fermentation.
The wine is raised in barrels on lies for 10 months without raking. It is bottled without fining or filtering.

The vintage 2025

Yelds : 30 hl/hectare. Total production: 1800 bottles et 70 magnums.

Tasting Notes

Complex nose of candied fruits, gingerbread and brioche. The mouth is smooth with peach notes. Mineral final.

Rewards Vintage 2024

Jeb Dunnuck - 99 Points

An interesting blend of 50% Clairette, 20% each Roussanne and Grenache Blanc, and 10% other permitted varieties, the 2024 Châteauneuf Du Pape Vin De La Solitude Blanc was vinified and aged 10 months entirely in neutral barrels. Medium gold-hued, it shows Grand Cru white Burgundy-style reduction with ripe orchard fruits, toasted nuts, crushed stone, and floral nuances. It's medium-bodied, has a pure, focused mouthfeel, bright yet fabulously integrated acidity, and a chiseled, layered, sensationally complex style. It's the Coche-Dury of the Southern Rhône! With roughly 133 cases produced, give it 2-4 years and drink over the following two decades. Drink 2027-2047.

Wine Spectator – 95 Points

A distinctive style, with pronounced flint smoke revealing savory, earthy, mushroomy undertones that alternate with ripe orchard fruit and melon. Honeyed and rich, with flickers of buttered brioche and toasted hazelnut, this is silky, long and beautifully complex, with a finish grounded in mineral, salt and fresh blossom notes. Drink now through 2030. 130 cases made, 50 cases imported.