

# **2021** CHÂTEAUNEUF-DU-PAPE **CUVÉE BARBERINI BLANC**

50% ROUSSANNE, 40% CLAIRETTE 10% GRENACHE BLANC

"Located in the heart of the appellation, in the La Solitude lieu-dit, just on the western edge of the La Crau plateau, Domaine de la Solitude has been in the Lançon family for generations (the estate was created in the 17th century). Today, the winemaking reins are in the hands of the young, yet incredibly talented Florent Lançon, who has a green thumb when comes to growing just about anything (ask to see his greenhouse if you visit!)". - The Wine Advocate

The Estate is a contiguous 100 acres, planted to 86 acres of red grapes and 14.8 acres of white grapes, with vines averaging 50 years of age.



# Yield:

32 hl/ hectare. 1500 bouteilles, 50 magnums

#### Harvest.

Manual

# Vinification and aging:

- Sorting before pressing, gentle pressing of champenois type, fermentation at 20 ° C in new barrels for Roussanne, in barrels of one year for white Grenache and in tank for Clairette.
- Malolactic fermentation is carried out on the Roussannes.
- About 90% of this wine is age in barrels, on fine lees, with stirring, for 10 months.
- Stabilization of 6 months in bottles before marketing.

### Tasting note:

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

# Food and wine pairing:

- Excellent as an aperitif when young. Brouillade with truffles, pan-fried foie gras, American lobster, vanilla lobster, brandade of cod with truffles, veal with cream and morels, roquefort.
- Storage: Drink now through 2028
- Serving temperature: 50 to 52 F°.

## Comment of the winemaker:

To be tasted right now but a few more years will bring an optimal expression of its terroir aromas.

# Also:

Jeb Dunnuck - 95 Points James Suckling - 94 Points





















