

2020 VIN DE LA SOLITUDE A.O.C. CHÂTEAUNEUF DU PAPE

Counoise (24%), Grenache (22%), Syrah (20%), Mourvedre (19%), and splashes of Cinsault, Clairette, Clairette Rosé, Picpoul Blanc, Bourboulenc, and Roussanne.

Vin de la Solitude 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.

Production:

Total production: 2,683 bottles et 180 magnums

Vinification 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 cofermented in whole bunches in a wooden conical tank.
- The alcoholic fermentation is very long, it lasts more than a month & the vatting has lasted 80 days.
- Aged for 18 months in barrel the wine is then bottled without fining or filtration.

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. Storage: Drink now until 2030.

Serving temperature: 60F° to 65F°.

Jeb Dunnuck - 97 Points

Now, it's time to taste history! Extremely aromatic for a Chateauneuf with extraordinary flint, spiced bread and bitter chocolate aromas. The interplay of richness and freshness is extraordinary, and the way the crisp tannins lift the concentrated and powerful palate is no less remarkable. A cuvee that recreates the pre-phylloxera situation and is based on 27% counoise, 25% grenache, 10% of white grape varieties and the rest from cinsault, syrah and mourvedre. The grapes are co-fermented, but completely unstemmed (whole cluster) and macerated for about three months. From organically grown grapes. Drinkable now, but best from 2025.

> Also: Decanter-95 Points, Jeb Dunnuck, 95 Points, Wine Spectator-93 Points

