

FAMILLE LANÇON



Domaine de la Solitude
CHATEAUNEUF-DU-PAPE

2019

CHATEAUNEUF-DU-PAPE RÉSERVE SECRÈTE

70% CENTENNIAL BLACK GRENACHE AND 30% SYRAH

The Grenache are from the oldest part of the Domaine de la Solitude, planted by my great-grandfather at the beginning of last century it is located on the western slope of "La Crau" on a terroir of safre. The Syrahs flourish on the fresh soil of Safre des "Blachieres". These two great Terroirs are always vinified separately but only the great years, 5 vintages of the last 10 Secret Reserve is created.

Yield: Yields are 22 hectoliters / hectare and 1200 bottles, 150 magnums

Harvest: Harvesting is done by hand in 25 kg crates.

Vinification and ageing:

- After a double selection of the best bunches in the vineyard then on a sorting table, the grapes are vinified in all cluster for the Grenache and the Syrahs are destemmed.
- The vinification takes place in concrete tank.
- The wine is carefully aged for 20 months and 80% in barrels.
- The wine is assembled and refined in Foudre barrel for 16 months before being bottled without filtration or fining.
- The barrels of exceptional qualities are made from Colbert oak from the french forest of Tronçais.

Tasting notes:

- Powerful, elegant and refined wine built for the long guard.
- Intense nose of blackberry, blackcurrant, worn by empyreumatic notes.
- The dense mouth of this wine blends beautifully notes of tan, cherry cherry cedar and continues with an intense and persistent finish.

Suggested food association:

- Chevreuil in sauce "grand veneur" with a confit of bilberries and chestnuts, duck with wild mushroom sauce, stuffed pigeon, capon with truffles, chocolate, clafoutis of cherries, "comté" cheese.

Winemaker's comments:

- To be drink from 2024 until 2040.
- Service temperature: 60-62°F.



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Also: Wine Spectator - 95 Points