



2023 DOMAINE DE LA SOLITUDE CHÂTEAUNEUF-DU-PAPE ROUGE

65% Grenache noir, 20% Syrah, 5% Cinsault, 5% Mourvèdre, 5% Counoise

PRODUIT ISSU DE L'AGRICULTURE BIOLOGIQUE FR-BIO-01

Historical cuvée produced since the 17th century, the Tradition Rouge is a blend of our different terroirs, on safres and on rolled pebbles and of the eight black grape varieties of the appellation.

The entire vineyard is certified organic farming.

Yield: 32 hl/hectare.

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

Vinification and aging:

- The grapes are hand-picked.
- After a selection of the best bunches by hand on a sorting table, the grapes are crushed and de-stemmed and fall by gravity in our concrete tanks.
- Long maceration with gentle extractions allow to obtain velvety yet powerful tannins, which are specific to our wines ;
- 10 % of the wine is then aged in oak barrels and demi-muids for 15 month, 90% in concrete vats.

Vintage 2023:

"The vintage showed "great balance and structure across the northern and southern parts of the region," according to the report's bottom line. The assessment noted that the vintage endured a few hurdles, including a particularly rainy stretch with some hail embedded in storms in the north part of the Rhône Valley and then a drought and late-summer heat wave that was alleviated somewhat by a corresponding stretch of cool nights.." - Philippe Pellaton, President of Inter Rhône

Tasting note:

Nose of garrigue bouquet, cistus flower, blackcurrant buds; Fresh and balanced mouth, with aromas of cocoa and cherry, with a long finish of liquorice.

Food and Wine pairing:

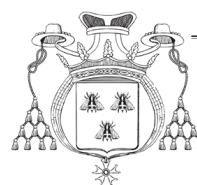
In its youth, this vintage is perfect to pair with a shoulder of lamb 12 hr cooking in oven, roast pigeon with fungi porcini and from its fifth year, stew, Daube Provençal, all game and many cheeses.

Storage:

Drink now through 15 years after the vintage.

Serving temperature:

60 to 62 F°.



FAMILLE LANÇON
Domaine de la Solitude

TRADITION ROUGE 2023
A.O.C. CHÂTEAUNEUF-DU-PAPE
PRODUIT ISSU DE L'AGRICULTURE BIOLOGIQUE FR-BIO-01
JAMES SUCKLING
95 POINTS

Very rich and spicy, with impressive concentration and stacks of fine, soft tannins on the full-bodied palate. There's licorice and meaty intensity in the crescendo finish.

From biodynamically grown grapes. Matured mostly in concrete tanks with a small number of oak casks.

Drink or hold.

Dreyfus, Ashby & Co.