



2024 DOMAINE DE LA SOLITUDE CHÂTEAUNEUF-DU-PAPE BLANC

ROUSSANNE 45%, CLAIRETTE 35%, GRENACHE BLANC 15%, BOURBOULENC, PICPOUL 5%
PRODUIT ISSU DE L'AGRICULTURE BIOLOGIQUE FR-BIO-01 - VIN BIODYNAMIQUE CERTIFIÉ DEMETER

*Historical Cuvée of the Domaine produced since the XVII century with White Grenaches from
« the Crau plateau », Clairettes, Roussanes, Bourboulencs, Picpouls, from the Vallon de la Solitude.*

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:

- 22 hl/hectare.

Vinification and aging:

- The harvest is done by hand early in the morning in 25 kg crates.
- The grapes are pressed after short skin maceration.
- Fermentation and aging are done in barrels for Roussanne.
- Grenache Blanc is fermented and aged in vats, Clairette and Bourboulenc as well.
- The malolactic fermentation is carried out on the Roussanne.
- This wine is aged for 25% in new oak barrels, 25% in 1 wine oak barrel, and 25% in foudres, on lees, for 10 months

Tasting note:

- Complex nose of pineapple, peach and brioche.
- Mouth combines liveliness and smoothness with notes of citrus, candied melons and flowers and a very mineral finish.

Food and Wine pairing:

- Eggs with truffles, grilled fish or fish in sauce, fish tagine, oysters au gratin, lobster, capon with cream and yellow wine, ceviche.
- Storage: Drink now through 2030.
- Serving temperature: 50 to 52 F°.

