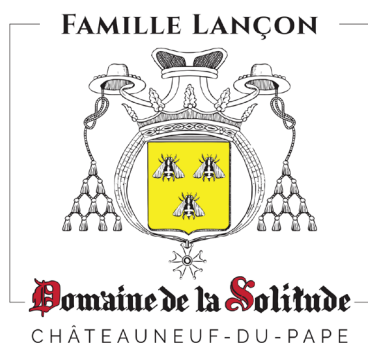




2023

VIN DE LA SOLITUDE

A.O.C. CHATEAUNEUF DU PAPE

GRENACHE NOIR 25%, SERINE 22% (ANCÊTRE DE LA SYRAH), COUNOISE 20%, MOURVÈDRE 20%, CINSULT 7%, CLAIRETTE 3%, CLAIRETTE ROSE 2%, ROUSSANNE – PICPOUL – BOURBOULENC 1%

VIN ISSU DE L'AGRICULTURE BIOLOGIQUE FR-BIO-01 – ORGANIC WINE

VIN BIODYNAMIQUE CERTIFIÉ DEMETER – BIODYNAMIC WINE

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:

- Yields : 30 hl / ha
- Total: 2952 bottles and 100 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 15 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 2032.

Serving temperature:

60F° to 65F°.



JAMES SUCKLING
92 POINTS

A rich and juicy blend of grenache, syrah and mourvedre with aromas of strawberry jam, crushed raspberries and sweet spices, following through to a medium body with creamy tannins. Generous fruit character to the dense and vivid finish. Drink or hold.

