FAMILLE LANÇON

Domaine de la Solitude

CHÂTEAUNEUF-DU-PAPE

2023 DOMAINE DE LA SOLITUDE
CUVÉE CORNELIA CONSTANZA
A.O.C. CHÂTEAUNEUF-DU-PAPE

100% CENTENNIAL BLACK GRENACHE

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

VIN BIODYNAMIQUE CERTIFIÉ DEMETER

The grapes come from the oldest vineyard of the Domaine de la Solitude planted by my great-grand-father at the beginning of the last century. It is located on the western slope of Crau on a terroir of safre. Planted mainly with centennial Grenache this plot gives exceptional maturities

• 100% black Grenache

This great Terroir is always vinified separately but only the great years, 5 vintages of the last 10 the Cornelia Constanza is bottled.

The Vintage 2023: Yield of 25 hectoliters /hectare ; Total production : 3000 bottles, 70 magnums

Vinification and ageing:

- Harvesting is done by hand in 25 kg crates.
- After a double selection of the best grapes in the vineyard and on the sorting table, the grapes are vinified in whole bunches in a concrete tank.
- The macerations are very long with a minimum of intervention to keep all the aromatic purity of the grapes.
- This wine is age for 40% in foudre, 30% in barrels and 30% in concrete vat for 15 months.
- The wine is bottled without fining or filtration.

Tasting notes:

- Elegant and refined wine, tannic while remaining velvety.
- Expressive nose of gooseberry, Garrigues and milk chocolate. Palate perfectly expressing the
- purity of the grape variety Grenache, on the background of cocoa, cardamom and Sichuan pepper.

Suggested food association:

- This wine, still in its youth, will be paired with red meats such as a nice, slightly matured beef but also, for example, a lamb tagine with apricots, duck breast with cherries, then with a dozen years a stew Provençal.

Winemaker'comments:

- To Consume from 3 to 20 years. Service temperature: 60/62°F.

JEB DUNNUCK

95 POINTS

One of my favorite cuvées in the world and always a Grenache lover's dream, the 2023 Châteauneuf Du Pape Cornelia Constanza comes from 100% sandy safre soils in the la Crau lieu-dit. Made from 100% Grenache that was partially destemmed, vinified in concrete, and aged 15 months in 40% foudre, 30% new French oak, and 30% concrete, it has a medium ruby hue and gorgeous notes of blackberries, black raspberries, Provençal garrigue, pepper, and loamy soil. With medium to full-bodied richness, it's balanced and has a layered, elegant mouthfeel, ripe tannins, and a great finish. Very much in the more mid-weight, accessible style of the vintage, it will still evolve gracefully for 15 years. There are 250 cases produced. Drink 2025-2040.

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