



2024 DOMAINE DE LA SOLITUDE CHÂTEAUNEUF-DU-PAPE ROUGE

65% GRENACHE NOIR, 20% SYRAH, 5% MOURVÈDRE, 5% CINSULT, 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 destemmed 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.

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:

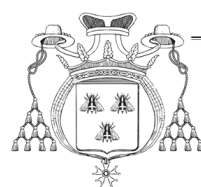
In its youth, this vintage is perfect to pair with a shoulder of lamb 12 hr cooking in oven, roast pigeon with fungi porcini and from its fifth year, stew, Daube Provençal, all game and many cheeses.

Storage:

Drink now through 15 years after the vintage.

Serving temperature:

60 to 62 F°.



FAMILLE LANÇON
Domaine de la Solitude

TRADITION ROUGE 2024

A.O.C. CHÂTEAUNEUF-DU-PAPE

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10% MOURVÈDRE, 5% COUNOISE

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Dreyfus, Ashby & Co.



Dreyfus, Ashby & Co.
PURVEYORS OF FINE WINES & SPIRITS SINCE 1946

