FAMILLE LANÇON

Domaine de la Solitude

CHÂTEAUNEUF-DU-PAPE

2024
VIN DE LA SOLITUDE

A.O.C. CHÂTEAUNEUF DU PAPE

GRENACHE NOIR 28%, SERINE 17% (ANCÊTRE DE LA SYRAH), COUNOISE 27%, MOURVÈDRE 14%, CINSAULT 10%, CLAIRETTE, CLAIRETTE ROSE, ROUSSANNE, PICPOUL, BOURBOULENC 4%

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:

- Yelds : 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 co-fermented in whole bunches in a wooden conical tank.
- The alcoholic fermentation is very long, it lasts more than a month, and the vatting has lasted 84 days.
- Aged for 15 months in oak barrels, 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 tempe**: 60F° to 65F°

JAMES SUCKLING
96 POINTS

A very complex wine on the nose with rose petal, fresh herbs, dried cherry, menthol and sage. Medium-bodied with depth and intensity from the 100% whole cluster fermentation. Spices and cedar. 100% whole cluster. 15 months in barrel. From biodynamically grown grapes with Demeter certification. Drink or hold.

WINE SPECTATOR
93 POINTS

Silky, streaming and pure, with polished tannins lending an effortless feel to the flavors of currant, plum and licorice, all flecked with cumin alongside base notes of earth and graphite. Mineral bitterness and cool stone minerality bring contrast through the long, svelte, lightly smoked finish. Approachable now but will age well. Best from 2028 through 2038.—K.B.

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Dreyfus, Ashby & Co.
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