FAMILLE LANÇON

Domaine de la Solitude

CHÂTEAUNEUF-DU-PAPE

2025
VIN DE LA SOLITUDE BLANC
A.O.C. CHÂTEAUNEUF DU PAPE

CLAIRETTE 60%, ROUSSANNE 20%, GRENACHE BLANC 20%

VIN ISSU DE L'AGRICULTURE BIOLOGIQUE FR-BIO-01

ORGANIC WINE VIN BIODYNAMIQUE CERTIFIÉ DEMETER

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/hectare.
- Total production: 1800 bottles et 70 magnums.

Winemaking Notes:

- The grapes of each grape variety are harvested by hand and then put in vats over their maturity.
- After pressing them, the juices are co-fermented in barrels of several wines.
- The alcoholic fermentation is due to indigenous yeasts, followed by the malolactic fermentation.
- The wine is raised in barrels on lies for 10 months without raking. It is bottled without fining or filtering.

Tasting Notes:

- Complex nose of candied fruits, gingerbread and brioche.
- The mouth is smooth with peach notes.
- Mineral final.

Recommendations

- Serving temperature: 50/53 °F

As I wrote in the note, it's the Coche-Dury of the Southern Rhône! I can't recommend these wines enough and they certainly have a place in my personal cellar.

- Jeb Dunnuck

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Dreyfus, Ashby & Co.

PURVEYORS OF FINE WINES & SPIRITS SINCE 1946

JAMES SUCKLING

96 POINTS

Aromas of apple, pear and pastry flour show clearly and develop into a full body with depth and texture of roundness and brightness. You can feel the stone character and a flavorful finish. A blend of 60% clairette, 20% roussanne and 20% grenache blanc. Barrel fermented and aged 10 months. Drink now.