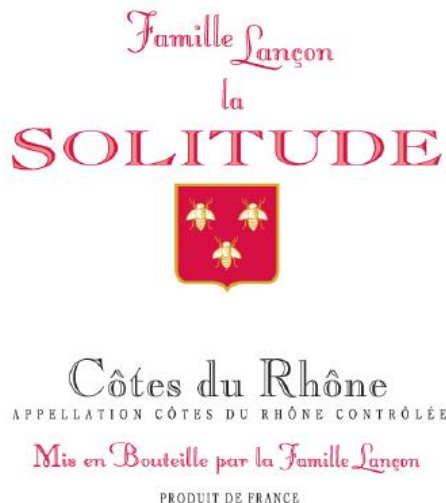


# Domaine de la Solitude

## Côtes-du-Rhône Rouge



*Châteauneuf-du-Pape translates to “new house of the Pope” and refers to the relocation of the papal court to Avignon in the 14th century. Many Italian nobles moved to the area as well, and, thus the Lançon family members (owners of Domaine de la Solitude) are direct descendants of the Barberini family of Rome, still a prominent family in Italy to this day. Generations of winemakers at Domaine de la Solitude have worked hard to consistently improve the quality of their wines. Current vigneron Michel and Jean Lançon are taking seriously the future of Domaine de la Solitude, focusing attention on the vineyards. Fertilizers have not been used at Solitude for the past ten years. The Estate is a contiguous 100 acres, planted to 86 acres of red grapes and 14.8 acres of white grapes, with vines averaging 50 years of age.*

<b>Appellation</b>	AOC Côtes-du-Rhône
<b>Varietals</b>	50% Grenache, 30% Syrah, 15% Cinsault, 5% Carignan
<b>Location</b>	Châteauneuf-du-Pape
<b>Soil</b>	Iron-rich topsoil over clay and limestone
<b>Agricultural Method</b>	Sustainable
<b>Harvest</b>	Depending on each grape variety
<b>Alcohol</b>	14.5%



<b>Vinification</b>	After sorting, the grape bunches are destemmed, crushed and put into the tanks. Temperature controlled maceration for about one month with daily pumping over and punching down of the cap, followed by pneumatic pressing with separation of the free-run juice from the press juice. The malolactic fermentation occurs soon after the completion of alcoholic fermentation. Aging occurs in vats for a period of 8 months, with wines from the different vineyard parcels and different grape varieties kept separate. Blending does not occur until after the aging period.
<b>Tasting Note</b>	Fresh, clean fruit with elegant tannins, this wine is an ideal dinner party companion. Pairs with charcuterie, cheeses and classic meat stew effortlessly.

