

Domaine De La Solitude

Châteauneuf-du-Pape 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.

Appellation AOC Châteauneuf-du-Pape

Varietals 45% Grenache, 35% Syrah,
10% Cinsault, 10% Mourvedre

Yield 29hl/ha

Soil Galets from the Villafranchien era which absorb heat during the day then radiate it at night, ensuring full grape maturity is reached.

Climate Mediterranean with mild winters, low rainfall and hot summers. The dominant wind is Mistral.

Harvest Manual, the grape bunches are then carefully sorted to remove any unwanted fruit.



Vinification After careful crushing and destemming, the must goes in vats for maceration and fermentation which takes place at carefully controlled temperatures with both daily pumping over and hand plunging of the cap. The resultant product is then pressed, and the free-run juice is separated from the press juice in order to be aged separately. Malolactic fermentation follows shortly after. For the wine to be aged in barrels, this fermentation occurs in those same barrels. Each parcel and grape variety is aged separately, 80% in small vats, and 20% aged in oak barrels (1/2 new, 1/2 one-year-old barrels). After 18 months, blending takes place.



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