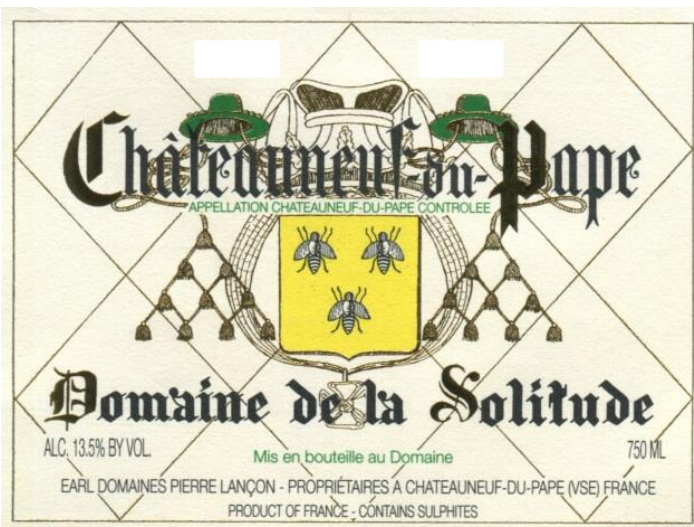


# Domaine de la Solitude

## Châteauneuf-du-Pape Blanc



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>	Châteauneuf-du-Pape AOC
<b>Varietals</b>	55% Clairette, 30% Roussanne, 15% Grenache Blanc
<b>Location</b>	Châteauneuf-du-Pape
<b>Yield</b>	31hl/ha
<b>Vineyard Age</b>	50 years on average
<b>Agricultural Method</b>	Sustainable
<b>Harvest</b>	Manual
<b>Alcohol</b>	13.5%



**Soil** Rounded quartz stones (galettes) absorb heat during the day then radiate it at night, ensuring full grape maturity is reached.

**Vinification** Grapes are sorted before pneumatic pressing in a soft, Champenois style. Fermentation at 20°C in new barrel for the Roussanne and 1 year-ols barrel for part of the Grenache Blanc. Thermo-regulated vinification in vats for the other varietals. The Roussanne undergoes malolactic fermentation. Maturation in 30% barrel on fine lees, with stirring of the lees, for 8 months.

