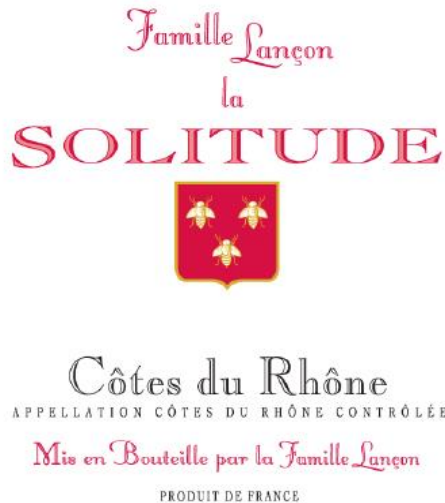


Domaine de la Solitude

Côtes-du-Rhône 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.

Appellation Côtes-du-Rhône AOC

Varietals 30% Clairette,
35% Grenache,
25% Roussanne,
10% Viognier

Yield 33hl/ha

Soil Iron-rich topsoil
over clay and limestone

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 sorting, the grapes are gently pressed with the help of pneumatic presses. Fermentation at 20° C in barrels for the Roussanne and Viognier, temperature-controlled vinification in vats for the other grape varietals. The malolactic fermentation is blocked for this wine. Aging occurs in barrels, on fine lees, with stirring, for a period of 8 months.



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