



*Domaine de la Solitude*

## Châteauneuf du Pape Vin de la Solitude 2016

**Philosophy:** This wine is a tribute to our ancestor Paul Martin, who was one of the first French Vignerons to sell his wine in bottles in the 18th century under the name "Vin de la Solitude". We have reissued the four original labels of « Vin de la Solitude » for this wine.

This wine is elaborated in the state of wine art in the 18th century. Our researches showed that the blends were very different, where Grenache grape variety did not use to dominate. The wines were made of a large number of co-fermented grape varieties. Macerations were longer than they are nowadays.

**Grapes varieties :** 30% Cunoise, 25% hundred year-old Grenache noir, 15% Syrah, 15% Mourvèdre, 5% Clairette, 5% Bourboulenc, 5% Roussanne, Clairette rose, Grenache blanc

**Production :** 25 hl/hectare, 944 bottles et 100 magnums

**Vinification and aging:** All grapes are co-fermented and vinified as whole clusters. This wine is vinified in tronconic wood vats. Each grape variety is harvested at its own maturity, the first variety being the Syrah, picked in early September, and the last being the Cunoise, picked in early October. The alcoholic fermentation is very long. For this 2016 vintage, the wine has been macerated 80 days and aged for 18 months in barrel.

**Tasting notes:** Elegant and refined wine, tannic while remaining fresh. Floral nose with small black fruits and spices. A mouth with blackcurrant aromas, subtle tannins and a great length.

**Storage:** Drink now until 2035. Serving temperature: 60F° to 65F°.

### **2016 Domaine de la Solitude Châteauneuf-du-Pape Vin de la Solitude - (93-95) Points**

Brilliant ruby. A suave, expansive bouquet evokes fresh dark berries, candied flowers and smoky minerals, backed by a hint of peppery spices. In an elegant yet concentrated style, offering seamless black raspberry and spicecake flavors that show very good depth as well as clarity. Juicy acidity adds lift and definition to a very long, floral-accented finish framed by velvety, harmonious tannins.

-- Josh Reynolds

