

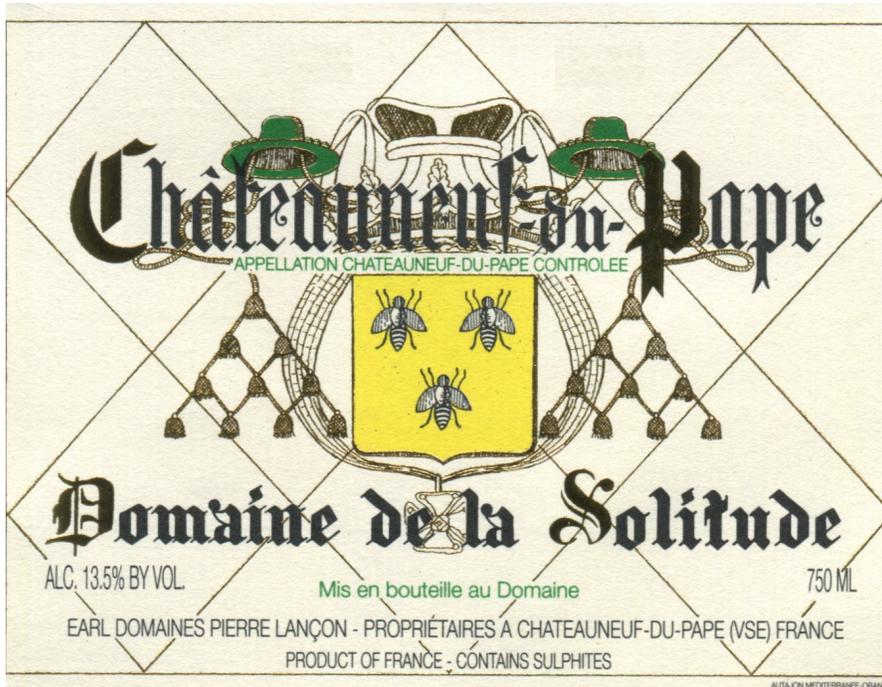


Domaine de la Solitude

PROFILE

The Lançon family, owners of Domaine de la Solitude, descend directly from the 12th Century Barberini family of Rome. In the 1980s, brothers Michel and Jean Lançon took the future of Domaine de la Solitude in their hands, focusing attention on the vineyards. Fertilizers have not been used at Solitude for the past ten years. Over the past several years, Michel's son Florent Lançon has been taking over the day-to-day operations of Domaine de la Solitude, continuing to make improvements while preserving the traditions of his father and uncle. 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.

Jeb Dunnuck says of the Domaine: "Located in the heart of the appellation, in the La Solitude lieu-dit, just on the western edge of the La Crau plateau, Domaine de la Solitude has been in the Lançon family for generations (the estate was created in the 17th century). Today, the winemaking reins are in the hands of the young, yet incredibly talented Florent Lançon, who has a green thumb when comes to growing just about anything (ask to see his greenhouse if you visit!)." (Wine Advocate, October 2016)



SPECIFICATIONS

Wine: Châteauneuf-du-Pape Blanc

Varietals: 40% Clairette and 30% each of Grenache Blanc and Roussanne

Appellation: Châteauneuf-du-Pape AOC

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

Harvest: Manual

Vineyard Age: Average of 50 years

Yield: 31 hl/ha

Agricultural Method: Sustainable

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.

Alcohol: 13.5%



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