

*featured flight of the month*  
domaine de la solitude, châteauneuf-du-pape  
\$100 wine flight with cheese pairing



The Lançon family, owners of Domaine de la Solitude, descend directly from the 12th Century Barberini family of Rome. The best known of the family, Maffeo Barberini, was a papal nuncio, or diplomatic representative, in Paris from 1604 to 1606, and was made Pope in Rome under the name Pope Urban VIII. Two of his nephews became cardinals and a part of the family then settled down in Avignon. In the 1980s, brothers Michel and Jean Lançon took the future of Domaine de la Solitude in their hands, focusing attention on the vineyards. Over the past several years, Michel's son Florent Lançon has taken 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.

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Châteauneuf-du-Pape was the very first French wine appellation, created in 1936, and sits towards the bottom of the Rhône Valley, close to the border of Provence. The name means ‘Pope’s new castle,’ and refers to a time when the seat of the Roman Catholic Church was in Avignon [between 1309–137]. Châteauneuf-du-Pape is one of 19 official crus or ‘growths’ of the Côtes du Rhône wine region. These 19 crus represent Côtes du Rhône’s top wine-growing zones. Châteauneuf-du-Pape is considered by most to be the benchmark of the Southern Rhône and includes five communes: Châteauneuf-du-Pape, Courhézou, Orange, Bédarrides, and Sorgues [ordered from largest to smallest].

One notable feature in the region is the La Crau Plateau. This raised area is home to some of the region’s most famous Châteaux and it is marked by round stones over iron-rich red clays left during the Villafranchian Age [in between the Ice Age and Pliocene Epoch – around 1–3 million years ago]. The Domaine de la Solitude estate is on the western edge of La Crau Plateau.

There are three main soils found in Châteauneuf-du-Pape, including *galets roulés* [rounded stones over sandy, iron-rich red clay *see picture above*] *safres* [sand-dominant soils], and *éclats calcaires* [more chalky-colored, limestone rich clays]. More robust wines with higher tannin tend to come from the clay-based soils. More aromatic and elegant wines tend to grow on the soils with a higher prevalence of sand.

A great bottle of Châteauneuf-du-Pape *Rouge* bursts with rich raspberry and plummy fruit flavors. As it evolves, you’ll taste notes of dusted leather, game, and herbs. The Francophiles – and the actual French – call this herbal play “garrigue,” after the region’s scrubland of sage, rosemary, and lavender. CdP Rouge often finishes on a sweet-strawberry tingle that glows in the back of your throat from elevated alcohol. The finish ranges from sweet to savory, depending on the vintage.

Châteauneuf-du-Pape *Blanc* is harder to find because only about 7% of the region’s vineyards are white grapes. Still, you’ll find many producers make small amounts that are usually a blend of the region’s white grapes, most notably, Grenache Blanc, Clairette, and Roussanne.

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2021 WHITE RHÔNE BLEND, CHATEAUNEUF-DU-PAPE  
~~\$37/\$43~~ \$26/\$93 *tonight only*

40% Roussanne/35% Clairette/20% Grenache Blanc/5% Bourboulenc

Complex nose of tropical fruit and brioche. Mouth combining vivacity and smoothness with notes of citrus, tropical fruit and flowers with a very mineral finish. Sorting the grapes by hand, gentle pressing of champagne type using pneumatic presses. Fermentation and aging are done in barrels for Roussanne, and Grenache Blanc. Clairette, Bouboulenc and Picpoul are co-fermented in vats. Malolactic fermentation is carried out for the Roussanne. This year 10% of the blend is vinified by long maceration, which means that those white grapes were vinified like red grapes. This cuvée is aged for 40% in barrels, on fine lees, for 10 months.

*paired perfectly with*  
MONTBOISSIE MORBIER  
FRANCHE-COMTÉ, FRANCE



Montboissié is a Morbier-style *raw cow's milk* cheese that is produced in the highest part of the Jura Mountains in a small farm village in the Franche-Comté region. It dates back to the 19th century when producers of Comté cheese decided to make a smaller cheese from the day's leftover curd for their own consumption. They'd sprinkle the curd with ash to keep the cheese from drying out over night. The next morning, new curds were laid on top of the thin layer of ash and the wheels were pressed and washed with brine to form a protective rind. Today, Montboissié cheese is made from a single milking and the ash is added for purely decorative purposes.

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2021 ROSÉ OF GRENACHE, CÔTES DU RHÔNE  
~~\$40~~ \$36 \$7/\$25 tonight only

50% Cinsault/40% Grenache/10% Syrah

A pretty pale with salmon-colored hints and a floral nose of rose petals and wild strawberries. It is a mouthful mingling with vivacity and roundness with aromatic notes of pink grapefruit and a good length. Direct pressing, temperature controlled vinification. No malolactic fermentation. Aging in vats, on fine lees, with stirring, for a period of 5 months.

*paired perfectly with*  
FLEUR VERTE CHEVREFEUILLE  
PUGLIA, FRANCE

Since 1982, Chevreuille has been specializing in goat's milk cheeses produced in the heart of the Perigord region of France. The word *chevreuille* translates to "honeysuckle" and is a perfect representation of these delicate cheeses. The "Fleur" line of Chevreuille cheeses are made with *pasteurized goat's milk*. It is covered in a combination of herbs: tarragon, savory, and thyme and pink peppercorns all pressed into the rind.

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2020 SO. RHÔNE BLEND, GIGONDAS BELLECOSTE  
~~\$34/\$122~~ \$24/\$85 *tonight only*

70% Grenache/15% Syrah/8% Cinsault/7% Mourvèdre

The aromas of black fruits along with red fruits join the flavors of garrigue and black olives. Powerful tannins blend into a long finish. The grapes are vinified in whole bunches in concrete tanks. The vatting lasts a fortnight with gentle extractions. Aging takes place for 70% in vats and for 30% in barrels of several wines.

*paired perfectly with*

THREE-MILK GOUDA, OLD CHATHAM CREAMERY  
GROTON, NEW YORK

In this three-milk Gouda made from *pasteurized cow, goat and sheep's milk*, aromas of cream and cooked butter are prevalent alongside hints of macadamia nuts. Its semi-soft texture delivers a smooth, creamy mouthfeel that saturates the palate and gives a long finish. While subtle earthy undertones are at play throughout, butterscotch flavors greet the palate, followed by a distinct tang and finish with notes of sour cream.

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2020 SO. RHÔNE BLEND, CHATEAUNEUF-DU-PAPE  
~~\$36/\$430~~ \$25/\$91 *tonight only*

60% Grenache/15% Syrah/10% Mourvèdre/10% Cinsault/5% Counoise

Historical Cuvée from the Domaine produced since the XVII century, from all their vineyards on safres and Gallets roulés. A blend of terroir and grape varieties of excellence it contains the 8 reds grapes varieties of A.O.C. and even some white or pink grape in small proportion.

A bouquet nose of garrigue, flowers of cistus, blackcurrant buds. A mouth full of freshness and balance, with aromas of cocoa and morello cherry, with a long and liquorice finish.

After a double selection of the best bunches in the vineyard then on the sorting table. The grapes are vinified as whole or destemmed according to the grape varieties. They are vinified in truncated concrete vats. The wines are then aged for 25% in barrels, demi muids and foudre and 75% in vats for 18 months. The wine is bottled without filtration or fining.

*paired perfectly with*

TOMME DE SAVOIE  
SAVOIE, FRANCE

Tomme is a name given to a family of cheeses produced in the French Alps and Switzerland. It is made from *raw, skimmed cow's milk* after the cream is drained to make butter. The taste of the cheese varies throughout the year depending on whether the milk comes from cows eating winter hay or fresh summer grass. Tomme de Savoie is a semi-soft, pressed cheese with a pliable, firm texture and grassy, nutty flavor. It has numerous irregular eyes spread throughout the ivory-colored paste with some tangy, slightly citrusy and mushroomy notes underlined by the odors of a cave.

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2019 CUVÉE 'BARBERINI' ROUGE, CHATEAUNEUF-DU-PAPE  
~~\$57~~/\$205 \$40/\$144 *tonight only*

60% Grenache/30% Mourvèdre/10% Syrah

The grenache comes from old vines planted on the high Quaternary alluvial terraces surrounding the estate. These famous soils of pebbles of quartzites and clays give the Cuvée Barberini a great tannic and aromatic power.

It has a powerful nose, which mixes aromas of tobacco, violet, and milk caramel. It has a velvety mouth with aromas of licorice and morello cherry, with a lingering chocolate finish.

After a double selection of the best bunches in the vineyard followed by the sorting table, the grapes are crushed and partially destemmed. They are vinified by gravity in concrete vats. Long macerations with gentle extractions provide these tannins both powerful and velvetiness. This vintage is aged for 60% in barrels and half barrels for 18 months and 40% in concrete vats. The wine is bottled without filtration or fining.

*paired perfectly with*

SOVRANO DI BUFALA  
LOMBARDY, ITALY

A blend of *pasteurized buffalo milk and cow's milk* from Lombardy, this unique cheese starts off a little sweet from the buffalo milk but gets more savory with age and develops nutty parmigiana-like notes.

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2020 GRENACHE NOIR 'CORNELIA CONSTANZA', CDP  
~~\$75/\$270~~ *\$53/\$189 tonight only*

Cornelia Constanza is produced in homage to Cornelia Costanza Barberini (1716-1797) the last Princess of the Family Barberini. The grapes come from the oldest vineyard of the Domaine de la Solitude planted by Florent's great grandfather at the beginning of the last century over 100 years ago. It is located on the western slope of Crau on a terroir of safre. Planted mainly with centennial Grenache this plot gives exceptional maturities. This great Terroir is always vinified separately but only the great years, so only 5 vintages of the last 10 the Cornelia Constanza is bottled.

Elegant and refined wine, tannic while remaining velvety.. Expressive nose of gooseberry and Garrigues.. Palate perfectly expressing the purity of the grape variety Grenache, on the background of cocoa, cardamom and Sichuan pepper.

After a double selection of the best grapes in the vineyard followed by the sorting table, the grapes are vinified in whole bunches in a concrete tank. The macerations are very long with a minimum of intervention to keep all the aromatic purity of the grapes. This wine is age for 40% in foudre and 35% in concrete vat for 20 months. The wine is bottled without fining or filtration. Only 250 cases produced.

*paired perfectly with*  
MAHON-MÉNORCA PDO  
BALEARIC ISLANDS, MENORCA, SPAIN

The Mahon semi-cured *pasteurized cow's milk* cheese takes about 2-5 months to ripen which gives it a medium and very aromatic taste. Slightly spicy It is reminiscent of butter or toasted hazelnuts.