



DOMAINE DE LA SOLITUDE

— PESSAC-LÉOGNAN —

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This wine estate, owned by the Holy Family order of nuns since 1854, is located in Martillac, in the north-west part of the Graves Region and the heart of the Pessac-Léognan appellation.

In 1993, the sisters decided to hand over management of **Domaine de la Solitude** to the Bernard family, owners of the prestigious great growth **Domaine de Chevalier**.

The meticulous, professional care taken in the vineyard and the cellar produces wine that ranks among the finest in the Pessac-Léognan appellation.

A.O.C. : PESSAC-LEOGNAN

PRODUCTION :

Blanc : 7 hectares (18 000 bottles)

Rouge : 25 hectares (120 000 bottles)

GEOLOGY : Gravelly soils on top of a gravelly-clay under soil which drains remarkably well.

Density : 6600 vines/Ha - Average age: 35 years

- White grape varieties :

70% Sauvignon ; 30 % Sémillon

- Red grape varieties :

65% Cabernet Sauvignon ; 30% Merlot ; 5% Petit Verdot

HARVEST :

- White : manual grape selections via successive sorting progressively from maturity.

- Red : manual grape selecting.

WINEMAKING PROCESS :

White : slow pressing. Alcoholic fermentation in barrels

Red : table selection before and after de-stemming ; flowing into the vat by gravity. tri sur table, avant et après éraflage; mise en cuve par gravité.

BARREL AGEING :

-White on the lees for 7 to 10 months

- Red : 1 year in barrels, the first months on the lees.

Filtration : light filtration upon bottling

Bottling at the château.

Technological cork

Owner : Communauté Religieuse de la Saint Famille

Exploitation : Domaine de Chevalier – the Bernard family

Manager : OLIVIER BERNARD

Assistant director : RÉMI EDANGE

Technical director : VINCENT BERNARD

Vineyard manager : ERIC DURON

Welcome Committee : VÉRONIQUE NONI

JEAN-CAMILLE BERNARD

2017



DOMAINE DE LA SOLITUDE

ROUGE 2017

A.O.C. PESSAC-LEOGNAN

CABERNET SAUVIGNON 55% - MERLOT 45 %

ALC : 13,5% VOL.

Bottling : APRIL 2019

(TECHNOLOGICAL CORK)

2017

TASTY AND ELEGANT REDS

The results of the frost that hit in late April (especially on the 27th of that month) were very uneven. Some parts of the vineyard were decimated but, fortunately, others were spared. The latter benefited from early ripeness and reasonable yields.

Very early flowering, from the 15th to the 22nd of May, followed by an exceptionally hot, sunny month of June

The weather in July and August preserved the grapes' intrinsic freshness.

All grape varieties ripened early and harvesting in all plots finished in September.

TASTING

FRUITY ROUNDNESS, HARMONY AND ELEGANCE
Pure expression of red and black fruits.
Nice density of elegant tannins coated with delicious fruitiness.

Subtle and full of freshness...

To drink at 17 °C



PROPRIETAIRE : COMMUNAUTE RELIGIEUSE DE LA SAINTE FAMILLE

EXPLOITANT : S.C DOMAINE DE CHEVALIER – FAMILLE BERNARD

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