



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 : 6 hectares (18 000 bottles)

Rouge : 30 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 Sainte 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

2019



DOMAINE DE LA SOLITUDE

ROUGE 2019

A.O.C. PESSAC-LEOGNAN

CABERNET SAUVIGNON 65% - MERLOT 30 %

PETIT VERDOT 5%

HARVEST : September 27 to October 11

ALC : 13,5 % VOL.

Bottling : APRIL 2021

(TECHNOLOGICAL CORK)

2019

A VINTAGE AMONG THE GREATEST

This vintage is characterized in particular by its aromatic intensity, excellent fruit maturity, density and freshness.

-Wet spring with two attacks of frost (April 13, May 5), contained thanks to the means deployed. Very good vine growth.

- Flowering a little disturbed by the weather, which will not prevent a good volume of harvest.

- Exceptional summer which arrives precisely on the date of the calendar, and which will last from June 21 to October 15. We experienced two heat waves (June 26-27 and July 22-25)

- Expected rainfall which arrives at strategic times: at the end of July and the beginning of August, heavy rains triggered veraison. The vine did not suffer from drought.

- The excellent conditions in September: great weather, and from the 20th, light showers which rebalanced the sugar/acid potential, perfected the maturity of the skins and gave the grapes plenty of freshness. All this goes hand in hand with rather cold nights. This thermal amplitude is particularly beneficial for the quality of ripening of the fruit.

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TASTING

Very attractive, generously fruity bouquet. Cherry, blackcurrant, blueberry. Rich, suave and harmonious palate. The suppleness of the tannins coated with an elegant fruity flesh gives a unique and gourmet charm to this wine. Immediate pleasure, with nevertheless a good aging potential. Drink at 17°C (2022-2032)



PROPRIÉTAIRE : COMMUNAUTÉ RELIGIEUSE DE LA SAINTE FAMILLE

EXPLOITANT : S.C DOMAINE DE CHEVALIER – FAMILLE BERNARD

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