

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.

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# A.O.C.: Pessac-Leognan

### PRODUCTION:

- Rouge: 25 hectares (120 000 bottles)

- Blanc: 8 hectares (30 000 bottles)

<u>GEOLOGY</u>: Gravelly soils on top of a gravellyclay under soil which drains remarkably well.

Density: 6600 vines/Ha
- Red grape varieties:

52% Cabernet Sauvignon; 33% Merlot; 11% Cabernet Franc; 4% Petit Verdot

- White grape varieties:

65 % Sauvignon; 35 % Sémillon

## 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 destemming; 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 firs months on the lees

Filtration: light filtration upon bottling Bottling performed at the château.

Owner: Communauté Religieuse de la Saint Famille Exploitation: Domaine de Chevalier – the Bernard

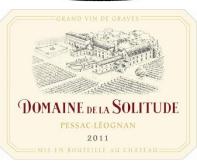
family

<u>Manager</u>: Olivier Bernard <u>Assistant director</u> : Rémi Edange

<u>Technical director</u>: Thomas STONESTREET <u>Cenologue conseil</u>: Professeur D. DUBOURDIEU

<u>Maître de chai</u> : Eric DURON <u>Welcome Commitee</u> : Evelyne BREL









# DOMAINE DE LA SOLITUDE ROUGE 2011

#### APPELLATION PESSAC-LEOGNAN

(65 % Cabernet -Sauvignon – 30 % Merlot – 5% cab. franc) 13.5 °
Bottled : Mai 2013

#### NICE QUALITY DESPITE SPECIAL WEATHER CONDITIONS

The 2011 vintage was prematurely warm: A lightly rainy winter was followed by a severe and hot drought until July. It was "summer in spring"!!

The effect of such conditions was to stop vine growing.

Our *terroir* made of deep gravels was just able to hydrate

the minimum the vines need to develop correctly.

A relatively humid and fresh climate lasts until end of August It was "spring in summer"!!

That was paradoxically very beneficial to vines which started maturation in nice conditions. Happily a strong summer came back in September and ripened perfectly all varieties with high concentration.

HARVEST began 15 days earlier than usual:

WHITE from 23/08 till 9/09 (37 hl/ha)

 $\underline{\text{REDS}}$  from  $\underline{13/09}$  till  $\underline{30/09}$  (30 hl/ha). Yield was low but of superb quality.

More than ever this vintage is the pure reflection of a great *terroir* and healthy vineyard grown with all the care it needs.

A REAL "VINTAGE OF VIGNERON".

# <u>TASTING</u> Domaine de la Solitude Rouge 2011

Intense bright dark red color.

Delicious nose: red fruit, mineral freshness with notes of graphite and menthol.

Delicate complexity of fine and tight tannins, coated with fruity flesh. A very structure and balanced wine with great freshness and aromatic persistence.





