



DOMAINE DE LA SOLITUDE

PESSAC-LÉOGNAN

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 :

- Rouge : 25 hectares (120 000 bottles)
- Blanc : 8 hectares (30 000 bottles)

GEOLOGY : Gravelly soils on top of a gravelly-clay 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 first 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

Manager: Olivier Bernard

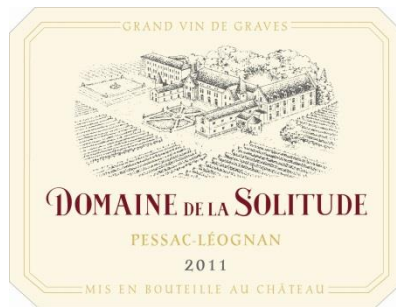
Assistant director : Rémi Edange

Technical director : Thomas STONESTREET

Enologie conseil : Professeur D. DUBOURDIEU

Maitre de chai : Eric DURON

Welcome Committee : 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)

REDS from 13/09 till 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”.

TASTING

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.



PROPRIETAIRE : COMMUNAUTE RELIGIEUSE DE LA SAINTE FAMILLE
EXPLOITANT : S.C DOMAINE DE CHEVALIER – FAMILLE BERNARD

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