



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 Sainte Famille

Exploitation : Domaine de Chevalier – the Bernard family

Manager: Olivier Bernard

Assistant director : Rémi Edange

Technical director : Thomas STONESTREET

Enologue conseil : Professeur D. DUBOURDIEU

Maitre de chai : Eric DURON

Welcome Committee : Evelyne BREL



DOMAINE DE LA SOLITUDE BLANC 2011

APPELLATION PESSAC-LEOGNAN

(60 % Sauvignon – 40 % Sémillon)
13 °

2011 vintage

A very nice quality despite very special weather conditions

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.

Then 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: Dry White from 23/08 till 9/09 (37 hl/ha) and Reds from 13/09 till 30/09 (30 hl/ha). Yield was low but of superb quality.

Despite this precocity, one month of trimming off imperfect berries and subtle vinifications were necessary to express the best of the fruit keeping the terroir style.

We have done a wonderful Dry White wine: rich and aromatic, fine and silky with freshness and great acidity balance.

More than ever this vintage is the pure reflection of a great terroir and healthy vineyards grown with all the care it needs. More than usual we had to select, to choose, to sort out, to decide...

Our choices and surgical handpicking adapted to delicate vinifications would have been the keys of our 2011 success.

A real vintage of “Vigneron”

Tasting :

Pale color

Appealing nose of citrus fruit, white peach, acacia flower and flinty notes

Very good density. Pulp and fruity flesh.

Nice straight structure made of acids and minerals. Good tension and good balance.

Tasty, energetic and pure wine.

Long fresh and very fruity finish.

Taste:10 - 12 ° C.



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

DOMAINE DE LA SOLITUDE, 10 ROUTE DE LA SOLITUDE 33 650 LEOGNAN – BORDEAUX – FRANCE + 33 (0)5 56 72 74 74 – OLIVIERBERNARD@DOMAINEDELASOLITUDE.COM