



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 :

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 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 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

Enologie conseil : Professeur D. DUBOURDIEU

Maître de chai : Eric DURON

Welcome Committee : Evelyne BREL

2014



DOMAINE DE LA SOLITUDE ROUGE 2014

A.O.C. PESSAC-LEOGNAN

HARVEST : FROM 24 SEPT. TO 8 OCT. 2014

ALC : 13 % VOL.

BOTTLING : APRIL 2016

A BEAUTIFUL INDIAN SUMMER

FOR A GREAT VINTAGE 2014

From August 27, 60 days of sunny weather allowed **salutary turnaround** and bringing week after week full maturity of our different varieties. A **great richness of fruit** and at a **very good level of acidity** (stigma of a cool summer), ensured the highly success of 2014!

CLIMATE STAGES OF 2014 VINTAGE:

- **Early Spring** and excellent conditions during **flowering at the beginning of June**, fairly low volumes expected.

- **Temperate Summer**, stormy and wet until **late August**: the vine grows and maturity is delayed. These special conditions require **sustained work of vignerons for the protection of the vineyard...**

- Fortunately, **in the last days of August, summer climate is back...** until late October ! This bright sunshine accompanied by dry winds concentrates the fruit. The cool nights are excellent for good maturity and fine tannins. The different varieties then **reach optimum ripeness**.

TASTING

Intense red color, black in the middle. Fresh and fruity with full mouth, long, structured but velvety!

The balance, between acidity, fruity fleshy and tannins is ideal. Great final...



PROPRIETAIRE : COMMUNAUTE RELIGIEUSE DE LA SAINTE FAMILLE

EXPLOITANT : S.C DOMAINE DE CHEVALIER – FAMILLE BERNARD

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