



DOMAINE DE LA SOLITUDE
PESSAC-LÉOGNAN

DOMAINE DE LA SOLITUDE

This wine estate, owned by the Holy Family order of nuns since 1854, is located in Martillac, (18 kms from Bordeaux) 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 : 7 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 :

56% Cabernet Sauvignon ; 36% Merlot ;

4 % 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 chateau.

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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

Enologue conseil : Professeur D. DUBOURDIEU

Maitre de chai : Eric DURON

Welcome Committee: Evelyne BREL

2015



DOMAINE DE LA SOLITUDE
BLANC 2015

A.O.C. PESSAC-LEOGNAN

ALC 13,5 % VOL.

HARVEST :

SEPT. 7 TO SEPT. 17, 2016

60 % SAUVIGNON-40 % SÉMILLON

Bottling: April 2016

2015

HIGH QUALITY VINTAGE

BOTH WHITE AND RED

Very dry spring with a beautiful flowering in late May-early June.

Sunny and dry summer with some stormy episodes. The drought continues and becomes worrisome in July, followed by water stress. Fortunately, in August, some good storms water and unlock the vine. Early and regular veraison [colour change] of all varieties. Good homogeneity. The balances are progressing quickly... Early harvest ? ... We should wait a bit to better target the great aromas of white and to mature the tannins of red fruits. Finally we harvest at the normal dates.

TASTING

Great vintage: aromatic, full, fresh and fleshy.

An explosion of vine peach, citrus and acacia flowers.

Silky mouth, concentrated and lively with mineral flavors.

Very tasty and deliciously refreshing.

Drink 2017-2021

Ratings:

Decanter : 90

Jancis Robinson : 16,5



PROPRIETAIRE : COMMUNAUTE RELIGIEUSE DE LA SAINTE FAMILLE

EXPLOITANT : S.C DOMAINE DE CHEVALIER – FAMILLE BERNARD

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