



**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, 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 - Average age: 35 years

- **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 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

**Enologue conseil :** Professeur D. DUBOURDIEU

**Maître de chai :** Eric DURON

**Welcome Committee :** Evelyne BREL

**2015**



**DOMAINE DE LA SOLITUDE**  
**ROUGE 2015**

**A.O.C. PESSAC-LEOGNAN**

**ALC : 13,5 % VOL.**

**HARVEST 2015 :**

**FROM SEPTEMBER 24 TO OCTOBER 12**

**55 % CABERNET-SAUVIGNON - 40 % MERLOT**  
**5 % PETIT-VERDOT**

**LE MILLÉSIME 2015**

**SUNNY AND DRY YEAR**

**HIGH QUALITY VINTAGE**

- Very dry spring with a beautiful flowering in late May-early June. Hope of a good harvest ... (quantity)

- 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 [color 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...

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**TASTING**

**Great vintage: intense, dense, charming, and exquisite.**

**Concentration of ripe fruit. Density, roundness and freshness in the mouth. Superb structure. Complexity of flavors and sweetness in the final.**

**To drink 2018 - 2025**



**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 MARTILLAC – BORDEAUX – FRANCE + 33 (0)5 56 72 74 74 – OLIVIERBERNARD@DOMAINEDELASOLITUDE.COM**