



Rosé de la Solitude 2016

Bordeaux - rosé



The quality of the wines produced has increased notably since The BERNARD family (Domaine de Chevalier) bought Domaine de la Solitude. Since 2009 many changes were made in order to increase the quality and image of this rosé:

- Fermentations in respect of to the fruit
- New modern and elegant bottle with special corks that prevent from corked wines while preserving the fruit and freshness.

Bordeaux Tradition

The color is pale pink and bright. The nose is an explosion of aromas among red fruit slightly acid aromas, spice and mineral aromas which remember the soils origin. To the mouth the wine is round, supple, refreshing and spicy thanks to the cabernet sauvignon. The final is long, complex with a slight acidity. The whole is balanced and very light.

Why buy this wine?

- This rosé of « saigné » is produced in little quantities on the best vats, mostly the ones of Cabernet Sauvignon
- Know-how of Olivier BERNARD manager of Domaine de Chevalier
- An original label that reflects the elegance and modernity of the wine
- The rosés were a great success in 2012

Technical Sheet

Owner: Community of the Ste Family

Surface: 23 ha

Average age of the vineyard: 25 years

Soils: Sandy gravel

Color: Rosé

Grape varieties: 55% Cabernet Sauvignon, 35% Merlot and 10% Cabernet Franc

Ageing potential: 3 years

Temperature: 12°C

Food match: Lamb kebabs, crab, eggs, paella, pizza, all types of salads, white meat, beef Carpaccio, scallops, grilled shrimp, smoked salmon, tuna, grilled fish, salads, ham, etc.

Web site: www.domainedelasolitude.com