



## CHAPELLE DE LA SOLITUDE

A BEAUTIFUL FRUITY AND AUTHENTIC WINE

COMING FROM GREAT TERROIRS OF GRAVES SUBREGION

WHOSE GRAPES ARE METICULOUSLY HANDPICKED.

*by OLIVIER BERNARD and his team from DOMAINE DE LA SOLITUDE*

A.O.C. : **GRAVES**

Millésime : **2020**

Color : **white**

**Sauvignon 60% - sémillon 40 %**

Harvest : **handpicking**

Ageing : **vats & barrels**

Alcool : **12,5 % vol.**

**Bottling** : **May 2022**



TASTING:

**CHAPELLE DE LA SOLITUDE 2020**

**TYPICAL AND FRUITY**

A typical and tasty white Graves.

Shiny pale gold color.

Intense and fresh nose. Notes of ripe, tonic and fresh peach, pear, flowers and citrus zest make up this bouquet.

On the palate, the wine reveals a very sunny vintage: full, ripe, crunchy with a great acid balance preserved by good gravelly soils. These intensely fruity and fresh flavors give a silky and refined finish.

To be drunk from 2023-2027 at 10°C.



SOCIETE CIVILE 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