



# DOMAINE DE LA SOLITUDE

PESSAC-LÉOGNAN

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 destemming ; 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

**Maitre de chai :** Eric DURON

**Welcome Committee :** Evelyne BREL



## DOMAINE DE LA SOLITUDE ROUGE 2011

**APPELLATION PESSAC-LEOGNAN**

(65 % Cabernet -Sauvignon – 30 % Merlot – 5% cab. franc)

13,5 °

Bottled : Mai 2013

**NICE QUALITY DESPITE SPECIAL WEATHER CONDITIONS**

The 2011 vintage was prematurely warm: A lightly rainy winter was followed by a severe and hot drought until July.

It was **“summer in spring”!**

The effect of such conditions was to stop vine growing. Our *terroir* made of deep gravels was just able to hydrate the minimum the vines need to develop correctly.

A relatively humid and fresh climate lasts until end of August **It was “spring in summer”!**

That was paradoxically very beneficial to vines which started maturation in nice conditions. Happily a strong summer came back in September and ripened perfectly all varieties with high concentration.

**HARVEST** began 15 days earlier than usual:

**WHITE** from 23/08 till 9/09 (37 hl/ha)

**REDS** from 13/09 till 30/09 (30 hl/ha). Yield was low but of superb quality.

More than ever this vintage is the pure reflection of a great *terroir* and healthy vineyard grown with all the care it needs.

A REAL “VINTAGE OF VIGNERON”.

**TASTING**

**Domaine de la Solitude Rouge 2011**

Intense bright dark red color.

Delicious nose : red fruit, mineral freshness with notes of graphite and menthol.

Delicate complexity of fine and tight tannins, coated with fruity flesh. A very structure and balanced wine with great freshness and aromatic persistence.



**PROPRIETAIRE : COMMUNAUTE RELIGIEUSE DE LA SAINTE FAMILLE**  
**EXPLOITANT : S.C DOMAINE DE CHEVALIER – FAMILLE BERNARD**

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