

THE DOMAINE

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.

Geology : soils on top of a gravelly-clay under soil which drains remarkably well.

White wine : 6 ha – sauvignon 70% ; sémillon 30%

Red wine : 30 ha - cabernet-sauvignon 65% ; merlot: 30% ; petit verdot 5%

WHITE:

HARVEST : handpicked into small crates

3 to 5 waves for optimum ripeness. Cold settling and fermentation in barrel.

RED :

HARVEST : grapes are carefully sorted in the vineyard, as well as before and after destemming.

Second Vin : PRIEURÉ LA SOLITUDE

Bordeaux Rosé : ROSÉ DE LA SOLITUDE

SCREW CAP



MAGNUM



numbered

DOUBLE MAGNUM



ROSÉ DE LA SOLITUDE 2025

BORDEAUX ROSÉ

BLEND :

50 % Cabernet Sauvignon - 50 % Merlot

Alc : 12,5 % vol.

Bottling : January 2026

PACKAGING :

- 75 cl, "Burdigala" - VERALLIA (High quality six bottles flat carton box)
- Magnum "Futura" extra white by VERALLIA
- Double Magnum Kendo (**numbered**) (Saverglass) (individual carton case)

SCREW CAP

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Domaine de la Solitude has been producing a tiny quantity of "Rosé wine" for around 15 years.

Variety is mainly Cabernet Sauvignon.

In 2009 we have chosen a new way to vinify this high quality Rosé. Pale colour, intense and fruity aromas, elegance and delicatessen on the finish.

A very pretty label gives more elegance and modernity.

Packaging is superb.

TASTING

Pure colour, very pale salmon pink, bright and lively.

On the nose, aromas of tangy fruits: banana, strawberry and redcurrant.

The palate is round and generous, very fruity, with good acidity that brings energy to the flavours and gives this rosé a smooth, joyful finish. Excellent freshness.

To be enjoyed between 2026 and 2027 at 6–8°C.