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## Rosé de la Solitude 2025

CSPC# 843937

12x750ml

12.5% alc./vol.

**Grape Variety**  
**Appellation**  
**Classification**  
**Website**  
**General Info**

60% Cabernet Sauvignon, 30% Merlot, 5% Cabernet Franc, 5% Petit Verdot.  
Pessac-Léognan  
Appellation Bordeaux Rosé Controlée  
<http://www.domainedelasolitude.com/>

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. Started some twenty years ago, the production of Rosé from Domaine de Chevalier and Domaine de la Solitude was only a minor production. But in 2009, a strong decision was made by Olivier Bernard. The Bordeaux Rosé bashing is over; it's time to go in the category of our Provencal friends. Pale color, better acidity, intensity of aromas and elegance of style. And what a result! These two wines have become a reference for Bordeaux, bringing with them the fame of Rosés from the terroirs of Pessac Leognan. Fine packaging, delicious wines and a strong brand image – this is the winning combination for Olivier Bernard's Rosés.

**Winemaker**

Consultant oenologist: Stéphane Derenoncourt.  
Technical Director: Thomas Stonestreet

**Vintage**

The growing season began with an unusually warm, dry winter, followed by an equally balmy spring. The warmth prompted an early budburst followed by an equally early flowering. On the upside, there was little in the way of frost for producers to worry about, and the dry conditions prevented the onset of disease. This set the pace for a rapid growing season, and producers were keenly aware of the speed at which grapes ripened.

July saw an intense heatwave, raising temperatures to sizzling heights – despite Bordeaux's maritime climate – and continued into August. Producers were naturally panicked as grapes threatened to push past their ideal levels of alcohol, while stopping short of phenolic ripeness. The cooler nights during this time were essential. Harvests for both the whites and the reds were early, with the first Sauvignon Blanc and Sémillon grapes picked mid-August, while later in the month saw the first of the Merlot picked, with some Right Bank estates recording their earliest picking times ever.

The harvest for Cabernet Sauvignon began, for most estates, mid-September. For Sauternes and Barsac, the harvest began late September after the early development of botrytis.

Overall, the vintage is smaller than usual due to the hot – occasionally scorching – temperatures that beset the growing season. As a result, some of the grapes were shrivelled while some had shut down altogether. However, despite the drastically reduced yields, what did survive is likely to be very good. The reds are – unsurprisingly considering the summer's heat – rich and concentrated with thick tannic skins. Overly high alcohol might be a sticking point.

Cabernet Sauvignon likely has strong tannins along with deep notes of cassis, while Merlot might tend towards rich luxuriant fruit. The whites – despite the heat of the vintage – are said to be surprisingly well balanced. Although time will eventually reveal all, despite the sometimes tricky nature of the growing season, it is likely that the 2025 vintage for Bordeaux will be very good, maybe even great.

**Vineyards**

The Rosé de la Solitude comes from a qualitative terroir of the Bordeaux region. The vines benefit from gravel soils that promote excellent drainage, as well as an ideal microclimate for the optimal maturation of the berries. The domain attaches particular importance to the preservation of biodiversity and the natural balance of its ecosystem.

**Harvest**  
**Winemaking**

Handpicked into small crates 3 to 5 waves for optimum ripeness. Cold settling and fermentation in barrel. Harvesting is done by hand and vinification takes place in vats, usually with endogenous yeasts, based on moderate temperatures, grape varieties and plot origin. Malolactic fermentation takes place in barrels. The evolution of the Domaine's wines towards a more shouldered structure, with fine and elegant tannins, allows the winemaker to increase the proportion of new wood during aging.



**Tasting Notes** Beautifully bright, the color reveals a delicate pink hue. The bouquet reveals a beautiful aromatic freshness, exhaling tasty notes of small red fruits. The palate seduces with its great lightness while maintaining a beautiful fruity expression. The weight is flexible and thirst-quenching, carried by a natural freshness that stretches a delicate and elegant finish.

**Winemaker's Notes** A rosé made using the saignée method, primarily from Cabernet Sauvignon grapes. Produced by the Domaine de Martillac (Kressmann family), it is distinguished by an explosive nose of citrus and exotic fruits, as well as a full and rounded palate.

**Serve with** This wine goes particularly well with summer salads, light grills or Mediterranean dishes. For optimal tasting, it is advisable to serve this wine between 8 and 10 ° C.

**Cellaring** Drink 2025-2029

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