

HÉRITAGE 1618 – PICPOUL DE PINET

AOP Picpoul de Pinet

Héritage



Winegrower's note

Piquepoul has been around since before the reign of Louis XIV, but in 1618 the botanist Magnol described it as one of the most renowned grape varieties in Languedoc in his work Sylve Plantarium. This limestone terroir by the Mediterranean sea produces a fresh, dry white wine.



Winemaker's note

In order to minimize the risk of oxidation, the grapes are picked when the temperatures are the coolest, during the night or early in the morning and brought to the cellar as quickly as possible. The bunches are immediately pressed in a pneumatic press.

The must is then put into fermentation, which takes place at low temperatures, from 16 to 18°C to preserve the aromas as much as possible. The wine is matured in stainless-steel tanks on fine lees before being bottled in the spring.



Tasting notes

This wine has a pale yellow colour with hints of green.

On the nose, it is a gourmet wine with citrus and hawthorn aromas.

Deliciously fresh on the palate with beautiful notes of lemon and an invigorating finish.

This wine goes wonderfully with shellfish (Charentaise mouclade, stuffed clams) and crustaceans, but also with fish (fried eels, Sète rust)...

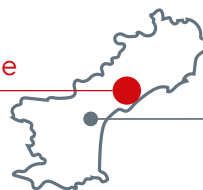
www.gerard-bertrand.com



Grape varieties

Piquepoul blanc

Picpoul de
Pinet



Narbonne



GÉRARD BERTRAND

CHÂTEAU L'HOSPITALET GRAND VIN

AOP La Clape

Spirit of the place



Winegrower's note

Château l'Hospitalet stands just a hundred meters from the Mediterranean Sea, overlooking it. Enjoying a semi-arid Mediterranean climate with a mild winter variant, the vineyard has exceptional climatic conditions: long sunshine hours, heat stored up during the day by the limestone and then released at night to warm the grapes, the Mediterranean Sea which tempers the effects of temperature variations, and the altitude which softens the summer heat-waves. Two types of soil contribute to the aromatic complexity, finesse and elegance of this cuvée: the marl-limestone soils at the foot of the cliff which are rich in fossils and provide water to the vines all year long despite the absence of summer rainfall; and the red Mediterranean soils formed on bluish grey compact chalk from the garrigue, resulting in rich, concentrated wines. The vines are tended using rational methods in line with the Terra Vitis approach, guaranteeing the traceability of growing practice which is checked by an independent organization.



Winemaker's note

The harvesting date is triggered grape variety by grape variety, when the grapes have reached their optimum ripeness level after daily tastings.

The grapes are picked by hand and undergo a pneumatic pressing as soon as they arrive to the winery, during which the press juices are separated. After a static settling of the musts, the juice undergoes an alcoholic fermentation in barrels, with a temperature control to preserve the freshness and integrity of the aromas.

The maturing is performed in barrels during 7 to 8 months through to the spring equinox, with regular stirring for two months. After a light fining, the wine is bottled.



Tasting notes

Golden pale yellow colour. Powerful and fresh on the nose. Aromas of citrus fruit, white flesh fruits such as pear, scents of garrigue and anise, notes of roasted hazelnuts. Mouth of great finesse and a beautiful minerality, iodized notes with touches of white pepper and flint. A lot of freshness on the finish with notes of acacia honey.

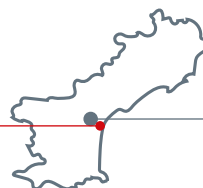
Serve at 11°C with fried scallops, fish cooked in sauce, or as an aperitif



Grape varieties

Bourboulenc, Grenache blanc, Vermentino, Viognier

Château
l'Hospitalet



Narbonne



GÉRARD BERTRAND

COTE DES ROSES ROSÉ ART EDITION x MORGAN JAMIESON

AOP LANGUEDOC



Créations



Winegrower's note

This Art Edition Cote des Roses is the result of a collaboration between Emma Bertrand and one of Australia's most talented artists: Morgan Jamieson. This cuvée celebrates the Mediterranean Art of Living. Cote des Roses limited edition comes from organically grown vineyards on a terroir recognized as an exceptional place for rosés. The combination of two soils, shale and limestone, with hilly terrain, has created a complex groundwater network that ensures an exceptional resource of pure water for the vineyards. This limited edition reproduces the original shape of Cote des Roses with its rose-shaped bottom, created by a young designer from the Ecole Boule. It is a wine that offers itself like a bouquet of Roses !



Winemaker's note

The different varieties are harvested separately allowing them to be picked at their optimal ripeness. The winemaking techniques are adjusted to suit the characteristics of each of the varieties and the qualities of each terroir. After a manual harvest very early in the morning when temperatures are still very low, this rosé is made using the saignée method. The bunches of grapes are put into a tank to macerate whole and extraction is carried out after a short maceration, once the desired colour has been found. The alcoholic fermentation takes place in the liquid phase, under controlled temperatures, in order to develop maximal aromas. A part of this wine has been matured in oak barrels. To keep its freshness and natural acidity, the malolactic fermentation is not carried out and the wine is bottled quickly.



Tasting Notes

An elegant rosé with a lovely bright pink colour. On the nose, the intensity of the fruit highlights the complex aromas of strawberry and cherry, with a few hints of liquorice. The surprisingly generous and round mouthfeel is balanced by the freshness of this vintage. The finish is lively and elegant, lingering on notes of small red berries.

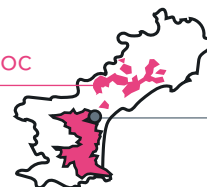
Serve between 13 and 14°C with a tartar, wild salmon gravlax, sea bream or tuna. It can also be enjoyed with crustaceans such as lobster and crayfish



Grapes varieties

Grenache, Cinsault, Syrah

Languedoc



Narbonne



GÉRARD BERTRAND

LE VIALA

AOP Minervois La Livinière

Ultimate experience



Winemaker's note

The Viala comes from a small parcel of land at the Château Laville Bertrou, situated amongst the exceptional terroirs of the appellation La Livinière, officially acknowledged since 1998. Gérard Bertrand acquired this uncommon plot of land in 1997 and encouraged the development of strong and powerful wines. This wine benefits from the semi-arid Mediterranean climate; the Viala is exposed to the conditions of the mid-south in the heights of the village la Livinière at around 120m of altitude. The ground is made of a mosaic of stripped marlstones, associated to chalky limestone, as compact limestones date back to the Eocene period, from millions years ago. This type of ground naturally limits the growth of each grape, but thanks to a long settling period, it helps their resistance to the rainfall and aquatic stress. The strong summer sun helps the favored process of the slow maturing of the grapes. The three grapes assembled for this wine express in a complementary way the hints of this unique terroir that is the Viala.



Winegrower's note

The harvest is triggered after a very precise monitoring of maturities and a daily grape tasting. The harvest is manual, and the grapes are meticulously sorted upon entering the cellar. The Syrah and Carignan grapes are put entirely into vats and vinified separately by carbonic maceration. The Grenache are destemmed and vinified with traditional maceration closely controlling the temperatures. After draining the vats and the malolactic fermentation of the wine, the different grape varieties are blended, and the wine is sunk into oak barrels to age for 12 months. We select the best coopers in order to adapt the choice of origins of wood and their types of heating with the potential of each vintage. The wines are neither fined nor filtered before bottling, and the bottles are then stored for 12 months before being sold.



Tasting notes

The dress is a beautiful deep garnet.

On the nose, the Viala is powerful, revealing notes of ripe fruit and violet.

Very beautiful attack, smooth tannins, woody notes, beautiful balance, infinite length... On the palate, this cuvée is very greedy!

The Viala has great ageing potential.

Best served at 18°C, to accompany grilled red meats, game or fine cheeses.

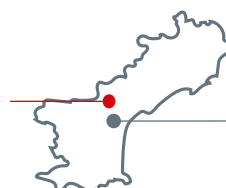
<https://en.gerard-bertrand.com/products/la-forge-vin-rouge-2016>



Grape varieties

Syrah, Grenache, Carignan

Château
Laville-
Bertrou



Narbonne



GÉRARD BERTRAND

HÉRÉSIE

AOP Corbières

Heritage



Winemaker's note

Hérésie redefines the Corbières wines.

Berries are sourced from emblematic and historical South of France terroirs, providing an elegant, well-balanced wine with silky tannins.



Winegrower's note

Syrah is located in cooler areas and brings black fruit and spices. Grape varieties are vinified separately traditionally with a vatting period of 10 days.

The Grenache Noir is entirely destemmed and a maceration at a lower temperature for 5 days allows the fruit to express itself, giving elegance and roundness. The wines are racked at the end of the malolactic fermentation.



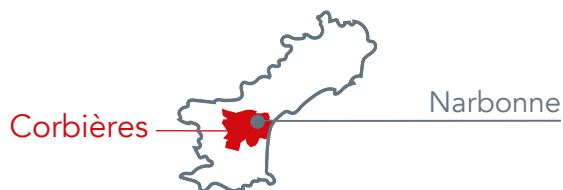
Tasting notes

The robe is a deep purple red. The nose is beautifully complex, with notes of red fruits and spices. The Syrah brings the aromas of fruits and spices, the Mourvèdre the notes of liquorice. The palate is balanced with great freshness and velvety tannins.



Grape varieties

Grenache, Syrah, Mourvèdre



To be enjoyed at 18°C with a roast rack of lamb, game birds or mature cheeses.



CHÂTEAU DE LA SOUJEOLE GRAND VIN

AOP Malepère

Spirit of the place



Winemaker's note

The Château de la Soujeole is located on the terroir of the Appellation Malepère bounded on the West by Castelnaudary, on the East by Carcassonne and on the South by Limoux. It enjoys a Mediterranean climate with strong humid oceanic influences from the west, providing this soil an exceptional ecological entity, well known botanists who mix plants and shrubs, various species, Mediterranean and oceanic. The vineyard, located near the famous medieval city of Carcassonne is cultivated biodynamically. The Grand Vin is a selection of the best casks of the château.



Winegrower's note

The harvest is manual with a sorting done at the plot and the cellar. The grapes are de-stemmed then in vats to be vinified in traditional maceration. Each plot and each grape variety are vinified separately. The wine is then aged in French oak barrels for 12 months. At each stage of aging until bottling, special attention is paid to respect the rhythms of biodynamics.



Tasting notes

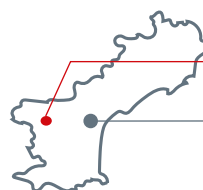
Ruby, blackcurrant and black fruits with a hint of chocolate and mocha. Fairly concentrated with powerful, well-integrated tannins. Nice freshness on the finish. Tasty, complex with notes of barrel ageing very well integrated, concentrated and long wine.

To pour at 16°C, it pairs with grilled meat or in a sauce, also very well with the traditional dish of Carcassonne : the cassoulet.



Grape varieties

Cabernet Franc, Merlot, Malbec



Château de la Soujeole

Narbonne



GÉRARD BERTRAND

BANYULS

AOP Banyuls

Héritage



Winemaker's note

Between sea, mountain, sun and wind, the wines of Banyuls are above all wines for pleasure. The vines, exposed to the generosity of the climate, produce wines of expression and quintessence, rich, powerful, elegant and racy, carrying within them the warmth of the sun and the rusticity of the schist soil. The terroir and wines of Banyuls are expressed through a king grape variety: Grenache.



Winegrower's note

Harvesting is manual and is carried out after a ripeness control for each plot (tasting of the berries).

After a start of traditional winemaking, the fermentation is blocked before pressing by a mutage "sur grains" (addition of sugar). This technique, combined with a long maceration (14 to 20 days), allow an optimal extraction of aromatic and tannic substances. Muting on grapes can only be carried out on high-quality harvests. Part of the wine is aged in barrels while the other part is aged in vats in order to preserve the fruity aromas.



Tasting notes

The colour is ruby red with purple reflections.

This Banyuls reveals aromas of ripe red and black fruits on the nose.

On the palate, this cuvée is full and well-balanced, with aromas of blackcurrant and blackberry jam, supported by delicate woody notes.

To be enjoyed at 16°C, with fruit desserts or Catalan pastries, but also as an aperitif.

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Grape varieties

Grenache noir, grenache gris



GÉRARD BERTRAND

