

DOMAINE BERTRAND-BERGÉ • CUVÉE JEAN SIRVEN

TYPE

RED, FITOU - MONTAGNEAUX

LOCATION

PAZIOLS, AUDE, FRANCE

VINEYARD

Grape Varieties: Carignan, Syrah, Grenache

Vines Age: 40 years on average

Soil: Puddingstone - limestone and clay covered by rounded stones

Climate: Mediterranean

Harvest: Manual

WINEMAKING

Winemaker: Jérôme and Sabine Bertrand

Fermentation: The grapes are macerated for 3 weeks and are crushed with a pneumatic press. The grapes are destemmed, sorted and vinified, using pumping-over and punching of the cap to extract more aromas and colors.

Maturation: 18-20 months in new French oak barrels.

WINE

Alcohol: 15.5%

Production: 290 cases

TASTE

On the nose, intense aromas of figs, vanilla, as well as tobacco. On the palate, a hint of licorice with silky tannins and well-integrated oak.


