

DOMAINE BERTRAND-BERGÉ • LA BOULIÈRE

TYPE

RED, FITOU - MONTAGNEAUX

LOCATION

PAZIOLS, AUDE, FRANCE

VINEYARD

Grape Varieties: Mourvèdre, Carignan, Grenache

Vines Age: 15 years on average

Soil: Puddingstone - limestone and clay covered by rounded stones

Climate: Mediterranean

Harvest: Manual

WINEMAKING

Winemaker: Jérôme and Sabine Bertrand

Fermentation: 2-3 week maceration, pneumatic press crush. The grapes are destemmed, sorted and vinified, using pumping-over and punching of the cap to extract more aromas and colors. The grapes are vinified separately based on soil/terroir in concrete tanks of 150 HL. The different grape varieties are combined just before setting in a 30 hl barrel, and undergo malolactic fermentation in the spring.

Maturation: 18 months in oak barrels, then bottled without fining or filtration.

WINE

Alcohol: 14.5%

Production: 666 cases

TASTE

Black fruits, licorice, cinnamon and leather on the nose; fresh acidity with pronounced tannins on the palate.


