

DOMAINE BERTRAND-BERGÉ • ORIGINES

TYPE

RED, FITOU- MONTAGNEAUX

LOCATION

PAZIOLS, AUDE, FRANCE

VINEYARD

Grape Varieties: Carignan, Grenache

Vines Age: 20 years on average

Soil: Chalky-clay

Climate: Mediterranean

Harvest: Manual

Farming: Certified organic

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. Separate fermentation by soil/terroir in concrete tanks of 150 HL, then combined after malolactic fermentation.

Maturation: 18 months in concrete tanks, then bottled without fining or filtration.

WINE

Alcohol: 14.5%

Production: 4166 cases

TASTE

On the nose, blueberry and blackberry with a hint of white pepper. On the palate, an interesting bitterness that is followed by cocoa and spice aromas.


