

CHÂTEAU LAVILLE BERTROU GRAND VIN

AOP Minervois-La-Livinière

Spirit of the Place



Winegrower's note

The vineyards of Château Laville Bertrou are located on an exceptional terroir within the very high quality appellation, Minervois-la-Livinière. This extraordinary terroir, acquired by Gérard Bertrand in 1997, produces powerful, characteristic wines in the style of Languedoc's finest. Enjoying a semi-arid Mediterranean climate with mild winters, the vineyards have southern exposure on the hills overlooking the village of La Livinière, at an altitude of about 120 metres. Château Laville Bertrou Grand Vin is produced from a selection of the winery's best plots. The soil is a mix of weathered marl, calcareous sandstone and compact limestone from the Eocene Epoch (Tertiary Era). This type of terroir naturally limits the production of each vine. Thanks to their deep roots, the vines can withstand low rainfall and water stress. Abundant sunshine ensures slow ripening of the grapes.



Winemaker's note

Much care goes into the vineyards, with the aim of producing grapes of outstanding quality, which are ripe, healthy and concentrated. The planting density is high, ranging from 5,000 to 6,500 vines per hectare, for the most recent plots. The vines are grown on high trellises to achieve large leaf areas, and yields are kept to around 30 hl/ha. When they are perfectly ripe, the grapes are picked by hand and brought to the cellar in harvesting buckets. Each variety is vinified separately, preserving each one's distinctive characteristics. Carignan is vatted and vinified in whole bunches. For Syrah, Grenache and Mourvèdre, after destemming, the winemaking and maceration processes are traditional, with temperature control. The must is tasted daily, and light pump-overs are carried out accordingly, so as to express the full potential of the tannins and the aromatic signature of the wine. After malolactic fermentation, blending is carried out. Most of the wine is placed in barrels, with the remainder going into vats for 12 months of ageing. Light filtration is carried out before bottling.



Tasting notes

The wine has a beautifully intense crimson colour. The nose reveals a complex bouquet of aromas, in which notes of red berries, liquorice and toast mingle together. Very nice volume on the palate, with a full attack revealing refined, supple tannins and subtle aromas of blackcurrant and red berries.

It is deep and long on the palate, with a subtle woody finish.

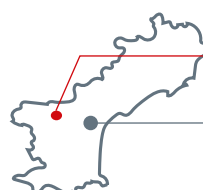
Serve at 16°C, with grilled red meat, game or aged cheeses.

www.gerard-bertrand.com



Grape varieties

Syrah, Carignan, Grenache Noir, Mourvèdre



Château
Laville Bertrou
Narbonne



GÉRARD BERTRAND

