

CUVÉE 100 – LES ARBOUSIERS

AOP Corbières

Ultimate Experience



Winegrower's note

The story of this wine begins in the 20th century, on the mythical territory of Fontfroide. Located in the heart of the Corbières appellation, Cuvée 100 is a sublime example of Carignan, the region's emblematic grape variety. From a hundred-year-old plot of land first cultivated in 1920 by Paule Bertrand, Cuvée 100 reveals the best potential of its terroir and the unique know-how of the Bertrand family.



Winemaker's note

After a manual harvest at optimal maturity of the parcel vines, the Carignan grapes are put entirely into vats, together with the de-stemmed Grenache grapes. Following maceration in whole grapes for the Carignan and in the traditional way for the Grenache, the juice undergoes controlled fermentation at 26-27°C, with 10 to 15 days of vatting. Finally, the wine is aged in French oak barrels for 18 months.



Tasting notes

Deep purple colour. The nose has a beautiful aromatic complexity mixing black fruits, dried flowers and spicy notes. On the palate, the aromas of black fruits and spices fully express our terroir. This wine, rich and dense, has an infinite sweetness. The 18 months of barrel ageing accompanies the wine and gives it complexity and length.

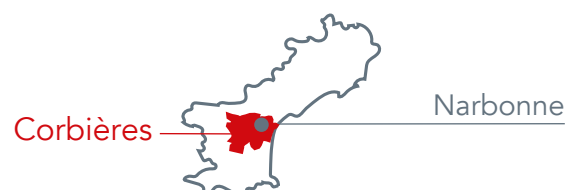
To be enjoyed at 16°C with a rack of lamb, grilled meat or Mediterranean dishes.

<https://en.gerard-bertrand.com/>



Grapes varieties

Carignan, Grenache noir



GÉRARD BERTRAND