

DOMAINE DE VILLEMAJOU

AOP Corbières

Châteaux & Terroirs



Winegrower's note

The Domaine de Villemajou, located in the hinterland on the terroir of Boutenac in the Corbières, has a special place for Gérard Bertrand. Indeed, this family property was bought in 1970 by Georges Bertrand, his father. A family house where father and son shared a passion for wine for more than fifteen years. When his father passed away, Gérard Bertrand took over the estate, continuing along the path he had set out in terms of quality and expression of the terroir, with the desire to create and innovate in order to keep pace with the demand of wine consumers around the world. Consisting of 130 hectares, this property has been the spearhead of the Boutenac appellation, the first ranked growth of the Corbières recognised by the INAO (Institut national des appellations d'origine). This estate is distinguished by its very old vines of Carignan, a Mediterranean grape variety that has been rehabilitated to produce the great wines of the Languedoc. The exceptional soil allows deep rooting, protecting the vineyard from Mediterranean climatic excesses (hydric stress, violent storms).



Winemaker's note

The vines are under constant care to preserve the sanitary state of the grapes. They are pruned short (cordon de Royat) on high trellises in order to have an excellent foliar surface. At the end of July, green harvests are carried out to allow a homogeneous maceration and guarantee the aromatic expression of each grape variety.

The grapes are placed in the pneumatic press as soon as they arrive at the winery. The settling of the must is carried out after a cold rest of 48 hours. Fermentation takes place under temperature control in barrels. The stirring of the lees is systematically carried out; the maturing lasts 4 months.



Tasting notes

A lemon-yellow colour, brilliant and limpid, with some green reflections. Complex nose with toasted notes of citrus fruits, lemon and orange peel, infusion, verbena...

Lively attack in the mouth, full and ample, fat, generous and delicately woody on the finish.

Harmonious and complex, expressive and subtle, this wine can be enjoyed as an aperitif for lovers of great white wines, or during a meal with fish, white meat in sauce or cheese.

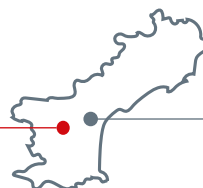
www.gerard-bertrand.com



Grape varieties

Grenache blanc, Marsanne, Roussanne, Bourboulenc, Maccabeu

Domaine de
Villemajou



Narbonne



GÉRARD BERTRAND

