

# DOMAINE DE VILLEMALJOU

## AOP Corbières



Spirit of the place



### Winegrower's note

The Domaine de Villemajou, located in the Corbières, holds 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. The exceptional soil allows deep rooting, protecting the vineyard from the excesses of the Mediterranean climate such as hydric stress and violent storms. The grapes come from sustainable agriculture, in accordance with the biodynamic Demeter approach.



### Winemaker's note

The grapes are harvested at night or early in the morning and then sorted by hand. They are delicately pressed on arrival at the winery. The temperature is self regulated around 18-20 degrees at the beginning of the fermentation.

The rosé is put into barrels halfway through fermentation for an ageing period of about 6 months. A stirring of the lees is carried out regularly to bring smoothness and structure to the wine.



### Tasting notes

The coat is deep and shiny. The nose, intense and subtle, is dominated by aromas of red fruits accompanied by delicate floral notes. On the palate, this rosé pleasantly surprises with its balanced opulence and aromatic freshness.

This cuvée reveals that rosés can fully express the complexity and originality of a terroir, and worthily honour the gastronomy of the different regions of France.

**Enjoy at 10-12°C with spicy dishes (chicken curry), poultry and fruity cheeses.**

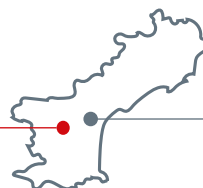
[www.gerard-bertrand.com](http://www.gerard-bertrand.com)



### Grape varieties

Grenache noir, Carignan, Syrah

Domaine de  
Villemajou



Narbonne



GÉRARD BERTRAND