

HÉRITAGE 1650 – LA CLAPE

AOP La Clape

Héritage



Winegrower's notes

Gérard Bertrand reveals the history of the great terroirs of the South of France. The year 1650 marks the apogee of the maritime wine trade initiated by the Greeks who, since antiquity, made the port of Narbonne, protected by the island of the Clape massif, a Mecca for the cultivation of the vine.



Winemaker's notes

Slow ripening and late harvesting are the secrets to obtaining ripe, healthy and concentrated grapes. This also favors the extraction of color and aromas during the fermentation and maceration phase. The grapes are harvested by hand and transported to the winery in a container. The grapes are destemmed, then put in stainless steel tanks for macerations of about 20 to 25 days.



Notes de dégustation

It is a lemony wine with minerality, and a remarkable freshness partly inherited from the proximity of the sea

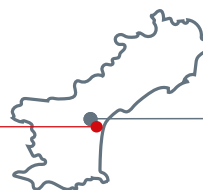


Encépagement

Grenache Blanc, Bourboulenc
Macabeu

To be enjoyed at 11°C with pan-fried scallops, fish in sauce or as an aperitif.

La Clape



Narbonne

