HÉRITAGE — AN 77
AOP Clairette du Languedoc Adissan

Winegrower's note

Clairette d'Adissan is a grape variety introduced in the South of France by the Greek civilization during antiquity, which has survived for more than 2000 years while retaining its original qualities. Adissan is still the name of a charming village located in the heart of Languedoc. Proud to perpetuate this exceptional living heritage, Gérard Bertrand reveals in this cuvée a subtly white wine.

Winemaker's note

The harvest is carried out at the end of the night, when the temperatures are the coolest; this is to prevent any oxidation and to preserve the quality of these aromatic precursors. The harvest is generally carried out from the beginning to the end of September after a thorough selection of the parcels. The grapes are quickly transported to the press. Only the first and most qualitative juices are selected. After clarification, fermentation takes place naturally and at a controlled temperature between 60°F and 64°F. The resulting wine is matured in vats for several months with a stirring of the fine lees in order to obtain a natural unctuousness and a creamy side in the mouth.

Tasting notes

The robe is limpid, brilliant with a pale-yellow color and green reflections on the youth. The aromas of this cuvée are very representative of the typicality of the Clairette d'Adissan grape variety: when young, one can appreciate floral and yellow fruit aromas (pineapple, exotic fruits, citrus fruits...); with time, one can appreciate mineral notes, dried fruits and sometimes slightly honeyed notes. The attack on the palate is refreshing; the heart of the mouth is unctuous and sapid.

To be served at 50-52°F

Simply as an aperitif with southern tapas, this wine will also go wonderfully well with grilled Mediterranean fish and shellfish, with fresh cheeses. It will take on all its splendor with a carpaccio of scallops or lobsters.
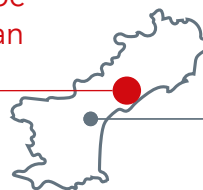
Grape varieties

Clairette

Clairette du Languedoc Adissan

Narbonne

www.gerard-bertrand.com

GÉRARD BERTRAND