

L'HOSPITALITAS 2019

AOP La Clape

Ultimate experience



Winegrower's note

On the edge of the coast, Château l'Hospitalet overhangs the Mediterranean sea. This vineyard benefits from exceptional climatic conditions, with the semi-arid Mediterranean climate, that has a soft winter. The heat and the Mediterranean sun, attenuated by the altitudinal erose offered from September to October, allows slow maturation for a great aromatic expression and the smoothness of the tannins. Two types of soils contribute to the complexity and the elegance of this vintage. The marly and chalky Gargasien soil at the foot of the cliff, rich in fossils, gives to the vine stock a supply of water throughout the summer to compensate the lack of summer rains. The red Mediterranean soil of Barremien formed on blueish grey compact limestone among on the scrub, allows the making of rich and concentrated wines. The Hospitalitas plot is located at the heart of the vineyard, at the bottom of a 90 feet high cliff which protects it from North winds and creates a microclimate. The blend of the two varieties, Syrah and Mourvèdre, gives to this cuvée wonderful aromas, and a great reaction to oak-aging enhancing its fruitiness and smoothness.



Winemaker's note

The harvest is triggered after a very precise monitoring of maturities and a daily grape tasting. The harvest is manual, and the grapes are meticulously sorted upon entering the cellar. Some of the Syrah grapes are put entirely into vats and vinified separately by carbonic maceration. The rest of Syrah grapes are destemmed and vinified with traditional maceration closely controlling the temperatures during 2 to 3 weeks. After draining vats and the malolactic fermentation of the wine, the different grape varieties are blended, and the wine is sunk into oak barrels for a 12 months aging. We select the best coopers in order to adapt the choice of origins of wood and their types of heating with the potential of each vintage. The wines are neither fined nor filtered before bottling, and the bottles are then stored for 12 months before being sold.



Tasting notes

Endowed with an intense crimson colour with red reflections, its explosive nose reveals aromas of violets, ripe fruits, with some toasty notes. With a suave and bewitching attack, the mouth is very ample, develops on melted tannins, with great power and a beautiful length. The sweetness and the phenolic structure give a remarkable structure to this cuvée, suitable for ageing.

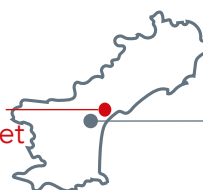
Serve at 18°C with red meat, grilled fowl, dishes served with sauce or mature cheese



Grape varieties

Syrah, Mourvèdre

Château
l'Hospitalet



Narbonne



GÉRARD BERTRAND