

LYS DE CASTELLUM

IGP Cité de Carcassonne



Heritage



Winegrower's note

Lys de Castellum symbolises the royalty of the Middle Ages, conjuring up the majesty of the City of Carcassonne, which is inscribed on the UNESCO World Heritage List and stands proudly above the valley between the Montagne Noire and the Pyrenees. The vines of this vintage are cultivated organically; a method that respects the environment and produces intensely fruity wines.



Winemaker's note

Our work begins in the vineyards, where we meticulously ensure that the foliage is healthy, fresh and dense, and that the grapes reach optimal maturity. Plot selection is carried out, and the harvest is done by hand, with destemming and sorting of the grapes. The winemaking process is traditional. After the grapes are de-stalked, a long vatting period begins at 26°C in temperature-controlled vats, for the full expression of the fruit. The grapes are then pressed, with the presses kept separate, then the wine is racked to remove the coarser lees before malolactic fermentation begins. Next, the wine is racked again and then aged in French oak barrels for 12 months.



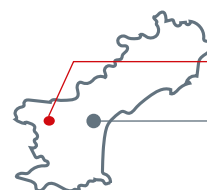
Tasting notes

The wine has an intense, deep ruby colour. On the nose, it has powerful aromatic intensity with notes of dark berries, strawberries and raspberries, accompanied by spicy notes. The attack is supple and aromatic on the palate, with silky, velvety tannins.



Grape varieties

Merlot



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Narbonne

Serve at 16°C with grilled red meat and creamy cheeses.

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