



**GÉRARD BERTRAND**

TASTING BOOK

*The Ultimate*  
**FRENCH WINE**  
EXPERIENCE

2021

GÉRARD BERTRAND & ANDREAS LARSSON

*The Ultimate*  
FRENCH WINE  
EXPERIENCE



We create wines that transcend cultures.  
And we will go even further.

For more than 20 years, we have been paving the way  
with a biodynamic approach.

We are the ambassadors for a new mindset and an  
authentic art de vivre.

Our ambition is to reveal the spirit of the terroir  
from Southern France.



**GÉRARD BERTRAND**



**September 2021, at Château l'Hospitalet.**

Gérard Bertrand and Andreas Larsson  
invite you to join them for a unique  
outdoor Masterclass.

# GÉRARD BERTRAND

Gérard Bertrand first joined in a wine harvest and discovered his passion for wine in 1975, in the vineyards of the Villemajou Estate in Corbières.

He went on to learn more about wine for 12 years alongside his father, Georges Bertrand. Attaching great importance to values such as performance and excellence honed on the rugby pitch, Gérard Bertrand continued his quest to bring out the best in terroirs from his region and promote them worldwide.

With that in mind, he decided to take on the running of the family's Villemajou Estate after his father died in an accident in 1987. Five years later, he created the Gérard Bertrand wine company to develop a range of products from the South of France.



- |                       |   |
|-----------------------|---|
| CHÂTEAU DE VILLEMAJOU | In 1987 the beginning of an amazing adventure                                     |
| CIGALUS               | Cradle of the biodynamics for Gérard Bertrand in 2002                             |
| CHÂTEAU L'HOSPITALET  | 2002, headquarter of the company and flagship of the South of France Art de Vivre |
| CLOS D'ORA            | First vintage in 2012, culmination of the biodynamics and quality                 |
| CLOS DU TEMPLE        | Release of the first vintage (2018) in 2019                                       |
| CHÂTEAU DE VILLEMAJOU | Opening of the new cellar of the Domaine de Villemajou in 2019                    |

# ANDREAS LARSSON

Andreas Larsson is the Best Sommelier of the World (2007 ASI). He has a discerning palate and is a passionate wine lover. He is known not only for his incredible tasting abilities and vast knowledge, but also for his friendly and professional approach.

As a young boy he already developed a passion for cooking and gastronomy which led him to later enter restaurant school and graduate as a chef in 1990.

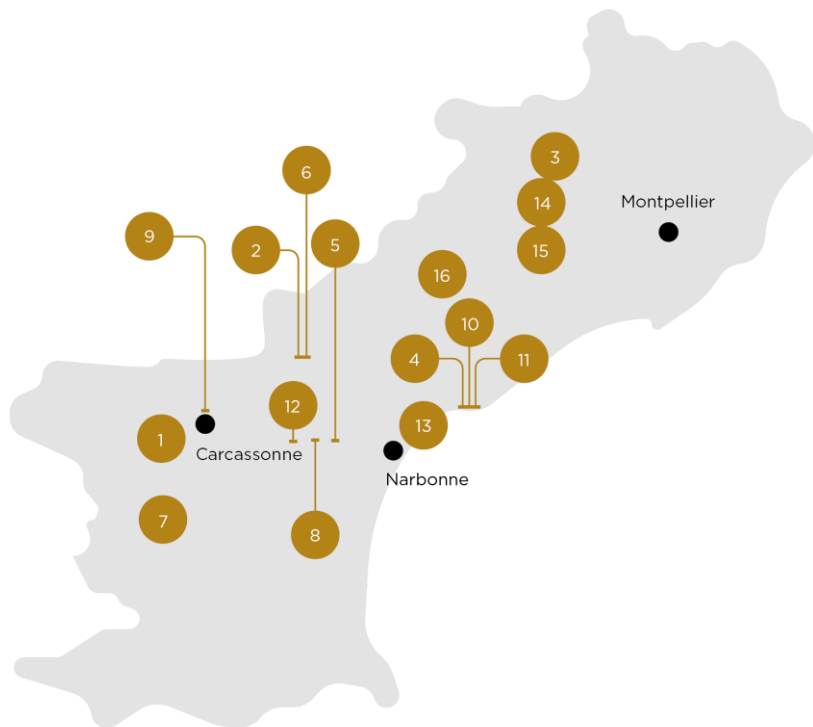
He combined this with his passion that took off in the mid 90's after visiting the classic French vineyards. "When I first tasted a great wine, it allured me so much, I wanted to know how this magic beverage could express so much, display so much diversity, complexity and longevity, I wanted to know everything" says Andreas.

His career quickly escalated as he won the Swedish championships in 2001 and 2002. And his dream was fulfilled in 2007 when he won the Best Sommelier of the World competition.

He humbly says about his great achievement "it takes a small dose of talent, plenty of work and a huge passion!"



# GÉRARD BERTRAND - ESTATES



- |   |   |    |  |
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| 1 | <b>CHÂTEAU DE LA SOUJEOLE</b><br>AOP Malepère                             | 9  | <b>DOMAINE DE L'ESTAGNÈRE</b><br>IGP Cité de Carcassonne               |
| 2 | <b>CHÂTEAU LAVILLE BERTROU</b><br>AOP Minervois-La Livinière              | 10 | <b>CHÂTEAU DES KARANTES</b><br>AOP La Clape                            |
| 3 | <b>CHÂTEAU LA SAUVAGEONNE</b><br>AOP Terrasses du Larzac<br>AOP Languedoc | 11 | <b>CHÂTEAU DE TARAILHAN</b><br>AOP La Clape                            |
| 4 | <b>CHÂTEAU L'HOSPITALET</b><br>AOP La Clape                               | 12 | <b>CHÂTEAU AIGUES VIVES</b><br>AOP Corbières<br>AOP Corbières-Boutenac |
| 5 | <b>CIGALUS</b><br>IGP Aude Hauterive                                      | 13 | <b>CAP INSULA</b><br>AOP La Clape                                      |
| 6 | <b>CLOS D'ORA</b><br>AOP Minervois-La Livinière                           | 14 | <b>CHÂTEAU DES DEUX ROCS</b><br>AOP Languedoc-Cabrières                |
| 7 | <b>DOMAINE DE L'AIGLE</b><br>AOP Limoux<br>IGP Haute Vallée de l'Aude     | 15 | <b>CLOS DU TEMPLE</b><br>AOP Languedoc-Cabrières                       |
| 8 | <b>CHÂTEAU DE VILLEMAJOU</b><br>AOP Corbières-Boutenac                    | 16 | <b>CHÂTEAU DE CELEYRAN</b><br>AOP La Clape                             |

GÉRARD BERTRAND

# GÉRARD BERTRAND - ESTATES



GÉRARD BERTRAND

# WINE LIST



GÉRARD BERTRAND

## *Rosés*

**Clos du Temple**, *AOP Languedoc Cabrières*, 2020

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## *Whites*

**Domaine de l'Aigle Chardonnay**, *AOP Limoux*, 2020

**Château L'Hospitalet Grand Vin**, *AOP La Clape*, 2019

**Château de Villemajou Grand Vin**, *AOP Corbières*, 2019

**Château la Sauvageonne Grand Vin**, *AOP Languedoc*, 2020

**Cigalus White**, *IGP Aude Hauterive*, 2019



# WINE LIST

## *Reds*

**Domaine de l'Aigle Pinot**, IGP Haute Vallée de l'Aude, 2019

**Château la Sauvageonne Grand Vin**, AOP Terrasses du Larzac, 2018

**Cigalus Red**, IGP Aude Hanterive, 2019

**Château de Villemajou Grand Vin**, AOP Corbières-Boutenac, 2017

**Château La Soujeole Grand Vin**, AOP Malepère, 2017

**Château L'Hospitalet Grand Vin**, AOP La Clape, 2019

**Clos d'Ora**, AOP Minervois La Livinière, 2018

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## *Orange Wine*

**Villa Soleilla**, Vin de France, 2020



# THE SELECTION



GÉRARD BERTRAND



You can find these wines on the page

[12-13](#)

[14-15](#)

[16-17](#)

[18-19](#)

[20-21](#)

[22-23](#)

[24-25](#)

As well as in the video with the timing indicated below

3'50

7'33

10'55

14'15

16'48

23'42

27'40

# THE SELECTION



You can find these wines on the page

[26-27](#)

[28-29](#)

[30-31](#)

[32-33](#)

[34-35](#)

[36-37](#)

[38-39](#)

As well as in the video with the timing indicated below

31'52

37'58

40'20

45,49

50'52

54'40

59'35

# CLOS DU TEMPLE



GRENACHE, CINSAULT, SYRAH, MOURVEDRE, VIOGNIER



AOP LANGUEDOC CABRIÈRES

## WINEMAKING

The harvest is completed by hand in crates at sunrise to take advantage of the lower night-time temperatures. Each plot is harvested on the optimum date and vinified separately. As the winery is at the heart of the vineyard, transport times are minimal. First, the best free-run juices are selected. After the fermentation at a low temperature, the clarification is performed at controlled temperatures of 8-10°C for 24 hours without any added sulphures. The wine is matured in new barrels carefully selected based on the origins of the wood, for six months on fine lees with yeast stirring. The wines are blended on a fruit day.

## TASTING NOTES

The nose and palate both offer notes of ripe fruits, apricot, white peach, flowers, rose, and spice such as green pepper, with a mild tobacco finish. The wine is perfectly balanced, full and hugely lingering, borne up by beautiful freshness and minerality.

## WINE AND FOOD PAIRING

Serve at 12°C with grilled fish, poultry or fresh cheeses.



# CLOS DU TEMPLE 2020



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## KEY POINTS

- Clos du Temple celebrates life, rituals and traditions.
  - The nose and palate both offer notes of ripe fruits, apricot, white peach, flowers, rose, and spice such as green pepper, with a mild tobacco finish.
  - Perfectly balanced, full and hugely lingering wine.
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# DOMAINE DE L'AIGLE CHARDONNAY



CHARDONNAY



AOP LIMOUX

## WINEMAKING

The density of the vineyard is relatively high, 5,000 to 6,000 vines per hectare, which allows us to control the vigour and obtain quality wines. The vines are trained on trellises in order to generate an optimal leaf surface for the ripening of the grapes. They are carefully tended to and frequently worked by hand in accordance with environmentally friendly practices. The grapes are harvested by hand at optimum maturity and transported to the cellar in a container. The juice is immediately extracted by a delicate pneumatic pressing which guarantees the quality of the must. After settling, the alcoholic fermentation is carried out. The wine is aged on fine lees and partly in oak barrels. Malolactic fermentation is 100% complete.

## TASTING NOTES

The green-gold colour has silver-grey reflections. The nose expresses fruity notes of white peach and evolves on notes of pastry and almond paste. Fresh, mineral, soft and supple in the mouth, with a minty finish.

## WINE AND FOOD PAIRING

To be enjoyed between 12 and 13°C with roasted poultry, fish in sauce or seafood, mushrooms in cream sauce or cheese pies or goat cheese.



# DOMAINE DE L'AIGLE CHARDONNAY, 2020



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## KEY POINTS

- A domain located at 503 meters above sea level, close to the snowy peaks of the Pyrenees
- Green colour with silver-grey reflections
- Fresh, mineral, light and supple on the palate with a minty finish



DOMAINE DE L'AIGLE



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GÉRARD BERTRAND

# CHÂTEAU L'HOSPITALET GRAND VIN



BOURBOULENC, GRENACHE BLANC, VERMENTINO, VIOGNIER



AOP LA CLAPE

## WINEMAKING

Harvesting is triggered based on ripeness checks, analysis of polyphenols in the grape skins and daily tasting of the grapes as harvest approaches. Picking healthy, ripe grapes is the most important step in achieving a high level of quality. The grapes are harvested by hand and taken to the winery within the hour. The grapes are sorted and destemmed before being put into temperature-controlled vats. Each grape variety is vinified separately. The maceration period is around 20 to 25 days. At the end of winter, the wines are transferred to new 225-litre barrels for a stay of between 12 and 16 months in the magnificent Hospitalet cellar. The fine lees are stirred periodically. The best barrels of each grape variety are selected and blended to make this cuvée.

## TASTING NOTES

The colour is a golden, pale yellow. The nose is powerful and fresh with aromas of citrus, white fruits - pear and wedge - and scents of garrigue, aniseed and roasted hazelnuts. The palate has great finesse and minerality, with iodine notes and hints of white pepper and flint. A lot of freshness on the finish with notes of acacia honey.

## WINE AND FOOD PAIRING

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





GÉRARD BERTRAND

# CHÂTEAU L'HOSPITALET GRAND VIN, 2019



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## KEY POINTS

- The estate has been committed to biodynamic farming since 2014
- Powerful and fresh nose with aromas of citrus fruits, white flesh fruits, scents of garrigue and aniseed, notes of roasted hazelnuts
- Mouth of great finesse and a beautiful minerality



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CHÂTEAU L'HOSPITALET GRAND VIN

GÉRARD BERTRAND

# CHÂTEAU DE VILLEMAJOU GRAND VIN



GRENACHE, ROUSSANNE, MARSANNE



AOP CORBIÈRES

## WINEMAKING

The harvest date is only set, variety by variety, when the grapes are at optimum maturity and after daily tasting of the berries. The hand-picked grapes are pneumatically pressed with separation of the presses as soon as they arrive at the winery. After a light static settling, the juice undergoes alcoholic fermentation in barrels. The temperature control allows to preserve the freshness and the integrity of the aromas. Barrel ageing lasts between 7 and 8 months until the spring equinox with regular stirring of the lees for two months. After a light fining, the wine is bottled.

## TASTING NOTES

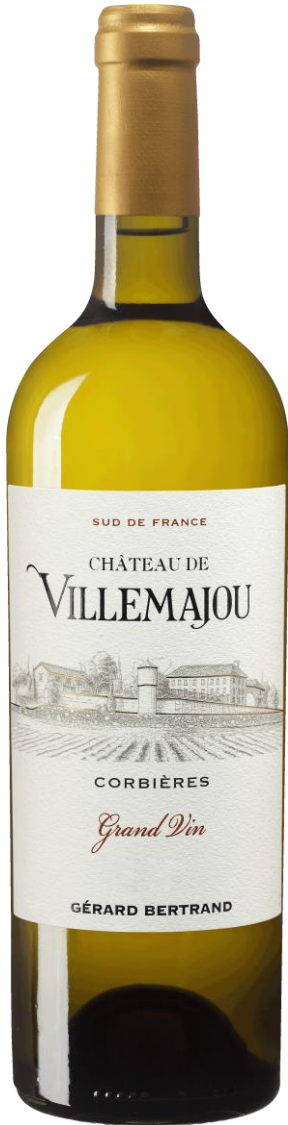
The colour is a brilliant golden yellow. The nose is very expressive and sublimely deep, with aromas of dried apricot, grilled almond and a very floral perfume of hawthorn and broom. The palate is ample, round and unctuous, very velvety and brioche-like. The finish is tense and very fresh.

## WINE AND FOOD PAIRING

Enjoy with pan-fried scallops, fish in sauce or as an aperitif.



# CHÂTEAU DE VILLEMAJOU GRAND VIN, 2019



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## KEY POINTS

- This Grand Vin is the result of the encounter between an exceptional terroir, original grape varieties and the winegrower's know-how
- On the nose, aromas of dried apricot, grilled almonds, hawthorn and broom
- The mouth is ample and unctuous

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GÉRARD BERTRAND

# CHÂTEAU LA SAUVAGEONNE GRAND VIN



GRENACHE BLANC, VERMENTINO, VIOGNIER, ROUSSANNE



AOP LANGUEDOC

## WINEMAKING

The different grape varieties are harvested separately by hand in order to reach the optimum maturity for each one. The vinification process respects the characteristics of the grape varieties and the terroirs. The grapes are destemmed, cooled to 8°C and sent to the press to extract the must. Particular attention is paid to the pressing to keep only the first and most qualitative juices. The juices are then settled according to the desired aromatic profile. Fermentation lasts between 15 and more than 30 days depending on the degree of clarification and the temperature applied. Halfway through the fermentation, part of the must is placed in 225-litre barrels where it is aged on its lees with stirring for 6 months. Finally, after a light fining, the wine is bottled quite early in order to preserve the fresh and fruity character of the wines.

## TASTING NOTES

The wine has a beautiful golden colour. The nose is very complex and extremely fragrant revealing aromas of hawthorn, almond and floral notes of violet and yellow fruit, mango and apricot. The woody side of this cuvée is very delicate with notes of gingerbread and tobacco. The palate is rich and unctuous with a lot of fat, amplitude and a beautiful freshness.

## WINE AND FOOD PAIRING

Serve at 10°C with grilled fish and meat, Mediterranean salads.



# CHÂTEAU LA SAUVAGEONNE GRAND VIN, 2020



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## KEY POINTS

- The exceptional exposure, location and terroir of the château give it a unique character
- The nose is very complex and extremely fragrant, revealing aromas of hawthorn, almond and floral notes
- The palate is rich and unctuous



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CHATEAU LA SAUVAGEONNE GRAND VIN

GÉRARD BERTRAND

# CIGALUS WHITE



CHARDONNAY, VIOGNIER, SAUVIGNON BLANC



IGP AUDE HAUTERIVE

## WINEMAKING

The care taken in the vineyard aims to obtain a healthy harvest with a moderate yield that allows the quintessential quality potential of these grapes to be extracted. The harvest date is only set, variety by variety, when the grapes are at optimum maturity and after a daily tasting of the berries. The grapes are harvested by hand and pneumatically pressed as soon as they arrive at the winery. After a light static settling, part of the juice undergoes alcoholic fermentation in new barrels, the rest being vinified in stainless steel tanks. Malolactic fermentation is carried out. Temperature control is used to preserve the freshness and integrity of the aromas. Barrel ageing lasts between 7 and 8 months until the spring equinox with regular stirring of the lees. After a light fining, the wine is bottled.

## TASTING NOTES

The colour is golden yellow, brilliant and clear. The nose is intense and complex with ripe citrus fruits - grapefruit - white peach, honey, dried fruits with a toasted note. The palate is full and silky, ripe, ample with notes of vanilla, toast, butter and exotic fruit. Good length on the palate.

## WINE AND FOOD PAIRING

Enjoy with pan-fried scallops, fish in sauce or as an aperitif.



CIGALUS

# CIGALUS WHITE, 2019



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## KEY POINTS

- Biodynamically grown.
- The nose is intense and complex with notes of ripe citrus, white peach, honey, dry fruit with a toasted note.
- The palate is full and silky, ripe and ample with notes of vanilla, toast, butter and exotic fruit.



CIGALUS



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GÉRARD BERTRAND

# DOMAINE DE L'AIGLE PINOT NOIR



PINOT NOIR



IGP HAUTE VALLÉE DE L'AUDE

## WINEMAKING

The grapes are harvested by hand and transported to the cellar in small boxes. The grapes are destemmed and sorted in order to eliminate all the vegetal parts of the bunch. A pre-fermentation cold maceration of 5 to 8 days is carried out with regular punching of the cap. At the beginning of the alcoholic fermentation, the cap is punched down, and then, little by little, in order to better control the extraction of the aromas and tannins, it is replaced by pumping over.

Finally, the maceration lasts about 3 weeks. A delicate pneumatic press is used to separate the run-off juice from the press juice. The run-off juice is kept cold for 24 hours before being put into barrels. The malolactic fermentation and the 9 months maturation take place in oak barrels. Finally, the wines from the different barrels are blended after racking.

## TASTING NOTES

The colour is ruby red with light copper highlights. The nose is dominated by aromas of small berries (raspberry, red currant). Tender, fruity and finely spiced, Domaine de l'Aigle Pinot Noir reveals fine, silky tannins and an exceptional structure in the mouth. The finish is long and fruity.

## WINE AND FOOD PAIRING

Best served at 12-14°C with grilled red meat, roasted poultry, grilled fish or fish in sauce, mature cheese.





# DOMAINE DE L'AIGLE PINOT NOIR, 2019



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## KEY POINTS

- The terroir and climate are similar to those of Burgundy
- Aged for 12 months in French oak barrels
- Aromas of small berries such as raspberry and redcurrant with some toasted notes



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GÉRARD BERTRAND

# CHÂTEAU LA SAUVAGEONNE GRAND VIN



GRENACHE, SYRAH, MOURVÈDRE, CARIGNAN



AOP TERRASSES DU LARZAC

## WINEMAKING

Harvesting is triggered on the basis of ripeness checks, analysis of polyphenols in the grape skins and daily tasting of the grapes as harvest approaches.

Picking healthy, ripe grapes is the most important step in achieving a high level of quality. The grapes are harvested by hand and taken to the winery within the hour. The grapes are sorted and then destemmed before being put into temperature-controlled vats. Each grape variety is vinified separately. The maceration period is about 20 to 25 days. At the end of winter, the wines are transferred to new 225l barrels for a stay of between 12 and 16 months.

## TASTING NOTES

The colour is ruby with intense and slightly tiled reflections. A nose of garrigue, jam and spices. Subtle notes of black fruits and gingerbread. On the palate, the wine has fine, elegant tannins that form a fine balance with the liveliness. To be enjoyed now or kept for a few years.

## WINE AND FOOD PAIRING

To be enjoyed with grilled meats from Aubrac, local dishes and cheeses from Larzac.



GÉRARD BERTRAND

# CHÂTEAU LA SAUVAGEONNE GRAND VIN, 2018



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## KEY POINTS

- The Grand Vin is made from the best barrels of the estate
- On the nose, subtle notes of black fruit and gingerbread
- On the palate, this wine has fine and elegant tannins, forming a good balance with the vivacity



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CHÂTEAU LA SAUVAGEONNE GRAND VIN

GÉRARD BERTRAND

# CIGALUS RED



CABERNET SAUVIGNON, CABERNET FRANC, MERLOT, SYRAH,  
GRENACHE, CALADOC, CARIGNAN



IGP AUDE HAUTERIVE

## WINEMAKING

The grapes are hand-picked in early October as soon as they have reached optimum ripeness. The bunches are carefully placed whole in crates to preserve their perfect condition and avoid any natural crushing. Syrah and Carignan are vinified separately as whole grapes with carbonic maceration. The other grape varieties are destemmed and vinified in the traditional way for 20 days at controlled temperatures. Once fermentation is complete, the grapes are placed in new 225 liters French oak barrels for 12 months. Unfiltered, the wine is bottled and aged in the bottle before being released for sale.

## TASTING NOTES

The colour is an intense ruby with a mahogany hue. The bouquet screams concentrated, very ripe black fruits, toasted spices and toasted oak. The palate is lush and opulent with velvety tannins. The black fruit flavours - blackberries, black cherries and plums - reappear with a complex empyreumatic framework leading to mint. The finish is long with perfect balance.

## WINE AND FOOD PAIRING

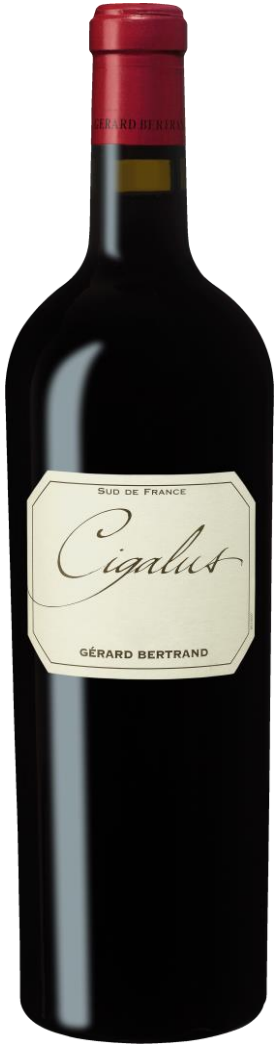
To be enjoyed with roasted red meats, poultry in sauce or mature cheeses.



CIGALUS

GÉRARD BERTRAND

# CIGALUS RED, 2019



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## KEY POINTS

- The Mediterranean climate allows for advanced ripening of all the grape varieties
- The bouquet screams concentrated, very ripe black fruits, toasted spices and toasted oak
- The palate is lush and opulent with velvety tannins



CIGALUS



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GÉRARD BERTRAND

# CHÂTEAU DE VILLEMALJOU GRAND VIN



CARIGNAN, SYRAH, GRENACHE, MOURVÈDRE



AOP CORBIÈRES - BOUTENAC

## WINEMAKING

The remarkable quality of this cuvée lies in the exceptional quality of the grapes. Indeed, the property has old vines, 80 years old for the Carignan and 30 years old for the Syrah. Yields are controlled at 25hl/ha, using green harvesting to homogenize the load on each vine and thus obtain a "grouped" ripening of the grapes. The grapes are harvested by hand in the traditional way. The wines are placed in 225 litre Bordeaux barrels in our cellar for a period of approximately 10 to 12 months. They are neither fined nor filtered before bottling and the bottles are then kept for 12 months before being sold.

## TASTING NOTES

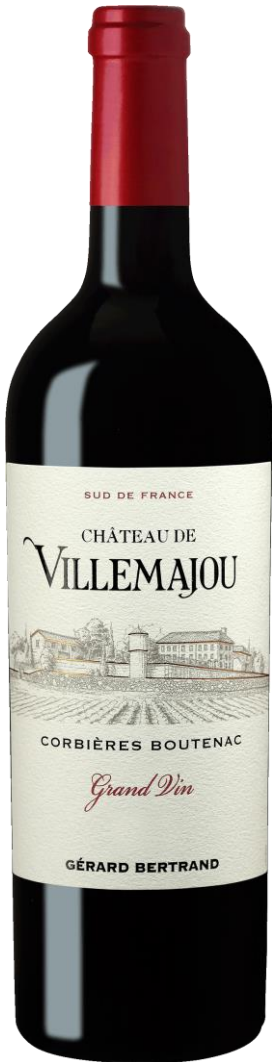
With its deep garnet colour, Château de Villemajou reveals notes of toast, liquorice and cloves and offers powerful and elegant aromas of stewed fruits, sweet spices, leather and roasting.

## WINE AND FOOD PAIRING

Decant and serve at 16°C with rack of lamb, game or mature cheeses.



# CHÂTEAU DE VILLEMAJOU GRAND VIN, 2017



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## KEY POINTS

- Gérard Bertrand's first property where he learned how to make wine from the typical grape varieties of southern France
- The Corbières appellation is the largest vineyard in the south of France (about 13,750 hectares)
- Powerful and elegant aromas of stewed fruit, sweet spices, leather and roasting



CHÂTEAU DE VILLEMAJOU GRAND VIN

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GÉRARD BERTRAND

# CHÂTEAU LA SOUJEOLE GRAND VIN



CABERNET FRANC, MERLOT, MALBEC



AOP MALEPÈRE

## WINEMAKING

The grapes are harvested by hand and sorted in the vineyard and in the cellar. The grapes are destemmed and then vatted to be vinified in traditional maceration. Each plot and each variety is vinified separately. The wine is then aged in French oak barrels for 12 months. At each stage of the maturing process, right up to the bottling, particular attention is paid to respecting the rhythms of biodynamics.

## TASTING NOTES

The colour is a deep ruby. The nose has aromas of mocha and cachou with notes of ripe fruit, spices, liquorice and stewed fruit. On the palate, it is a warm wine with a tight and dynamic structure.

## WINE AND FOOD PAIRING

To be drunk at 16°C with grilled meat or meat in sauce, it also goes perfectly with the regional specialty: cassoulet.





# CHÂTEAU LA SOUJEOLE GRAND VIN, 2017



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## KEY POINTS

- Vineyard located near the famous medieval city of Carcassonne
- Selection of the best vines of the château
- Warm wine with a tight and dynamic structure and aromas of mocha and cachou



CHÂTEAU LA SOUJEOLE GRAND VIN

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GÉRARD BERTRAND

# CHÂTEAU L'HOSPITALET GRAND VIN



SYRAH, GRENACHE, MOURVÈDRE



AOP LA CLAPE

## WINEMAKING

Harvesting is triggered based on ripeness checks, analysis of polyphenols in the grape skins and daily tasting of the grapes as harvest approaches. Picking healthy, ripe grapes is the most important step in achieving a high level of quality. The grapes are harvested by hand and taken to the winery in containers within the hour. The grapes are sorted and destemmed before being put into temperature-controlled vats. Each grape variety is vinified separately. The maceration period is around 20 to 25 days. At the end of winter, the wines are transferred to new 225-litre barrels for a stay of between 12 and 16 months in the magnificent Hospitalet cellar. The fine lees are stirred periodically. The best barrels of each grape variety are selected and blended to make this cuvée.

## TASTING NOTES

The colour is bright ruby. The intense nose is dominated by aromas of spices and red fruits, such as strawberries. On the palate, the silky, fine tannins underline the fruity freshness of this wine. This full-bodied, harmonious wine, with an elegant structure, can be drunk now and has a very promising future.

## WINE AND FOOD PAIRING

Serve at 16°C with lamb, small game or mature cheeses.



GÉRARD BERTRAND

# CHÂTEAU L'HOSPITALET GRAND VIN, 2019



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## KEY POINTS

- Benefiting from a semi-arid Mediterranean climate, with a mild winter variation, the vineyard has exceptional climatic conditions.
- The nose is intense, dominated by spices and red fruits.
- The palate has silky, fine tannins.



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CHÂTEAU L'HOSPITALET GRAND VIN

GÉRARD BERTRAND

# CLOS D'ORA



SYRAH, MOURVÈDRE, CARIGNAN, GRENACHE



AOP MINERVOIS LA LIVINIÈRE

## WINEMAKING

The leaves are removed before the harvest and the grapes are picked entirely by hand. Each grape variety and each plot is macerated in separate batches in an uncoated, temperature-controlled concrete vat. The vatting and vinification of the Syrah is done with destemmed grapes. The Grenache and Mourvèdre grapes are destemmed and lightly pressed before being put into vats under strict temperature control. We practice a very gentle maceration, limiting the extraction of tannins. Then, we carry out pumping over to aerate and moisten the cap of marc. For the Carignan, the vatting is carried out in whole bunches at higher temperatures to extract the maximum of aromas. The wine is aged in French oak barrels for twelve months. We make the blends in a precise order: first the Syrah, then the Grenache, the Mourvèdre and finally the Carignan.

## TASTING NOTES

The Clos d'Ora has an intense, dark red colour with ruby highlights, and is adorned with aromas of ripe fruit such as blackberry and blackcurrant, spices, and roasted notes. On the palate, it has great elegance, dense volume and fruitiness, enveloped in silky tannins, swirling with notes of toast and vanilla, and ending with an enveloping, liquorice finish.

## WINE AND FOOD PAIRING

Decant one hour before serving. Serve at 17°C with grilled or stewed Aubrac beef.



CLOS D'ORA

# CLOS D'ORA, 2018



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## KEY POINTS

- Cultivated according to biodynamic methods and entirely by animal traction.
- An exceptional wine, produced in a mysterious and preserved place.
- The first Grand Cru of Gérard Bertrand wines.



CLOS D'ORA



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GÉRARD BERTRAND

# VILLA SOLEILLA



ROUSSANNE, VERMENTINO, VIOGNIER



VIN DE FRANCE



## WINEMAKING

The grapes, harvested by hand, are subject to maceration (carbonic or destemmed) before pressing in order to obtain a complex and varied aromatic expression while working on the tannic structure. After pressing, at the mid-point of fermentation, the musts are placed in barrels and amphoras. The wine is aged for 8 months until bottling.

## TASTING NOTES

The complex nose combines notes of garrigue, thyme, caramel and honey. The palate is full and complex. Spicy, fruity apricot aromas and floral notes are complemented by a harmonious tannic structure

## WINE AND FOOD PAIRING

To be enjoyed with lamb tagine, roasted vegetables with mild spices and mature cheeses.

# VILLA SOLEILLA, 2020



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## KEY POINTS

- Made from biodynamically grown grapes.
  - Notes of garrigue, thyme caramel and honey
  - Full and complex palette with spicy and fruity notes of apricot and flowers.
  - An invitation to a sensory journey, rich in emotions and senses
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**GÉRARD BERTRAND**

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