



GÉRARD BERTRAND

L'ART DE VIVRE LES VINS DU SUD

DOMAINE DE VILLEMAJOU ROUGE AOP CORBIERES BOUTENAC

PRESENTATION:

Domaine de Villemajou lies further inland, in Boutenac in the Corbières area, and holds a special place in Gérard Bertrand's heart. This family estate was bought in 1970 by Georges Bertrand, his father. This is the family home where father and son shared their passion for wine for more than fifteen years. On his father's death, Gérard Bertrand took on the estate, carrying on the work that had been started to enhance quality and express all the character of the terroir, with the intention of creating and innovating to keep up with demand among wine consumers all over the world.

Covering a total of 130 hectares (320 acres), this estate is the spearhead of the Boutenac appellation, the first special cru in the Corbières to earn official recognition from the INAO (Institut National des Appellations d'Origine). One outstanding feature of the estate is its very old Carignan vines – a traditional Mediterranean variety that has found grace once again in the production of the top Languedoc wines. The exceptional soils allow the vines to put down deep roots, thereby protecting them from the excesses of the Mediterranean climate (water stress, violent storms).

GRAPE VARIETIES:

Carignan , Syrah , Grenache

WINEMAKER'S NOTE:

The grapes are picked by hand with a double sorting system – in the vineyard and at the winery.

The vinification process is adapted to each grape variety. The Carignan and Syrah grapes are vinified whole, according to the principle of carbonic maceration (10 to 18 days). The Grenache undergoes traditional maceration after de-stemming (15 to 20 days).

The wine is then transferred to barrels for 10 to 12 months depending on the vintage, in our Gasparet cellar.

TASTING NOTES:

A deep garnet-red colour and a complex bouquet in which notes of fruit compote, mild spices, leather and roasted coffee all mingle.

Ample and rounded on the palate with smooth tannins. The aromas perceived on the palate are in phase with those in the bouquet.

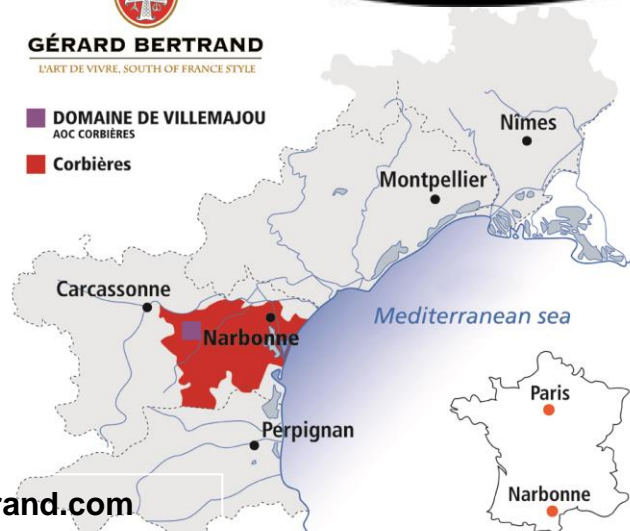
This wine offers good ageing potential.

Decant and serve at 17 °C with rack of lamb or Mediterranean dishes.



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L'ART DE VIVRE, SOUTH OF FRANCE STYLE

■ DOMAINE DE VILLEMAJOU
AOC CORBIÈRES
■ Corbières



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