



# GÉRARD BERTRAND

L'ART DE VIVRE LES VINS DU SUD

## TERROIR FITOU AOP FITOU

### PRESENTATION

Driven by a passion for the Mediterranean lifestyle, Gérard Bertrand is the owner of reference estates in the South of France and reveals the unique expression of the 'Terroirs' of the region.

Lying between the mountains of the Corbières and the lakes and beaches along the Mediterranean, Fitou boasts a great variety of soils and micro-climates that go to explain all the aromatic riches to be found in the wines.

### GRAPE VARIETIES

Grenache and Carignan

### WINEMAKER'S NOTE

All the grapes are picked by hand. Carbonic maceration lasts 10 to 15 days for the Carignan, while traditional maceration (with total de-stemming) is preferred for the Grenache. This enables to maximize the potential of each grape variety. After a malolactic fermentation in vats, the different grape varieties are blended and the wine is matured in 225-litre Bordelaise barrels for eight months. After a light fining operation and bottling, the wine is kept for additional months before being sold.

### TASTING NOTES

Dense, concentrated colour.

The bouquet opens on complex red fruit compote scents with hints of raspberry and prune, thanks to careful extraction during vinification and to the exceptional ripeness of the grapes.

Its body and flesh endow it with great elegance.

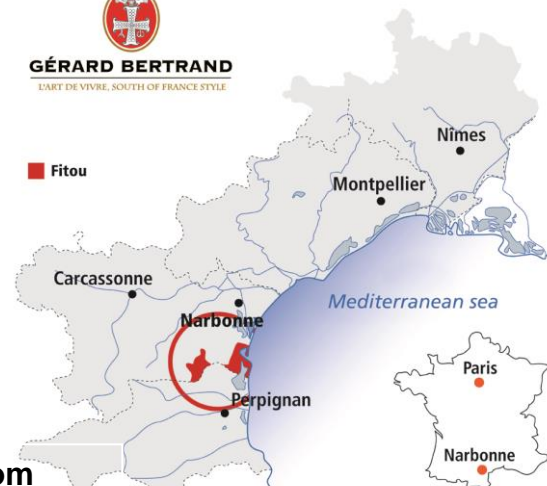
The sensation on the palate is powerful, offering up an ideal spectrum of flavours with very ripe fruit, leather and tannins that have mellowed out nicely during maturing.

Serve at 18°C with grilled meat, beef or game.



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L'ART DE VIVRE, SOUTH OF FRANCE STYLE

■ Fitou



[www.gerard-bertrand.com](http://www.gerard-bertrand.com)