



# GÉRARD BERTRAND

L'ART DE VIVRE LES VINS DU SUD

## L'HOSPITALITAS AOP LA CLAPE

### PRESENTATION:

On the edge of the coast, in the Natural Park of La Clape, Château L'Hospitalet overhangs the Mediterranean sea. This vineyard benefits from exceptional climatic conditions (semi-arid Mediterranean climate, with 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.

The Hospitalitas is the iconic wine of Château L'Hospitalet. The plot of 3 ha is located in the earth of the vineyard, at the bottom of a 300 meters high cliff protecting it from North winds, creating a microclimate. The blend of the Syrah and Mourvèdre varieties give to this cuvee wonderful aromas, and a great reaction to oak-aging giving it fruitiness and smoothness.

Château L'Hospitalet is committed to biodynamics since 2014.

### GRAPE VARIETIES:

Syrah and Mourvèdre

### WINEMAKER'S NOTES:

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 whole-bunch maceration. The rest of Syrah grapes and the Mourvèdre 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 sung into oak barrels for a 12 months aging. We select the best barrel makers 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 marketed.

### TASTING NOTES

Garnet-red coloured.

Intense bouquet dominated by aromas of spice, fruit (blackberry, blackcurrant) and hints of vanilla.

On the palate, this wine expresses the quintessence of the Hospitalet terroir: powerful and elegant.

Unctuous, full-bodied and fleshy, it has a long finish of fruit and torrefaction.

An extreme delicacy and a huge lasting potential.

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

