



GÉRARD BERTRAND

L'ART DE VIVRE LES VINS DU SUD

LE VIALA AOP MINERVOIS LA LIVINIÈRE

WINEGROWER'S NOTES

The Viala is the iconic wines of Château Laville-Bertrou. The grapes come from a small parcel of land on the terraces, situated amongst the exceptional terroirs of the La Livinière appellation (officially recognized as a "growth" of Languedoc by INAO since 1998).

Gérard Bertrand acquired this uncommon plot of land in 1997 and encouraged the development of strong and generous wines.

The Viala plot is exposed to the climatic conditions of the mid-south (hot temperatures and low rainfall) in the heights of the village La Livinière at around 120 meters of altitude. The ground is made up of a mosaic of stripped marlstone, associated to chalky limestone, as compact limestone dates back to the Eocene period millions of years ago. The three grapes assembled for this wine express in a complementary way the hints of this unique terroir that is the Viala.

GRAPE VARIETIES

Syrah, Grenache and Carignan

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.

Syrah and Carignan grapes are put entirely into vats and vinified separately by whole-bunch maceration. The Grenache are destemmed and vinified with traditional maceration closely controlling the temperatures.

After draining vats and the malolactic fermentation of the wine, the different grape varieties are blended and the wine is aged in oak barrels for a 12 months ageing. 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

Powerful nose of blackberries and violets and a beautiful attack on the mouth, smooth tannins and subtle woody notes, beautifully balanced, and an infinite lasting taste in the mouth. An extreme delicacy and a huge lasting potential.

Best served at 16°C, to accompany grilled red meats, game or fine cheeses.

