



GÉRARD BERTRAND

L'ART DE VIVRE LES VINS DU SUD

TERROIR MINERVOIS AOP MINERVOIS

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.

The Minervois is one of the most renowned Appellations from the South of France, characterized by hilly landscapes.

GRAPE VARIETIES

Syrah and Carignan

WINEMAKER'S NOTES

The Grapes selected for Minervois are handpicked. After the harvest has been completely destemmed, each varietal grape is vinified separately by variety in order to allow each one to fulfil its potential. Syrah and Carignan undergo a partial carbonic maceration.

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

Deep red colour. Complex aromas such as black olive and blackberry are due to a controlled fermentation. Elegant thanks to its roundness and fatness on the palate, the aromas are rich and meaty (prunes, roasted coffee and blackcurrant).

Serve at 18°C with game and sauce-based dishes or old cheeses.



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