



GÉRARD BERTRAND

L'ART DE VIVRE LES VINS DU SUD

Legend Vintage

AOP Rivesaltes - 1942

TERROIR :

The appellation covers some 86 municipalities in the Pyrénées-Orientales and 9 in the Aude region. The soils are mainly coarse granite and gneiss sand, along with brown and black schist and some plots of red limestone.

GRAPE VARIETY:

Grenache Noir, Maccabeu, Grenache Gris

WINE MAKER'S NOTES:

The white varieties are vinified by fermenting the must after pressing, in its liquid phase; for the red varieties, the must is macerated in contact with the skins. Fortification halts the action of the yeast before it has converted all the sugar into alcohol.

This is how Rivesaltes wines retain part of the natural sweetness contained in the fruit. The wines are matured in wooden casks which they can carry on maturing gently for over fifty years.

TASTING NOTES:

Boasting a beautiful amber colour with brick-red tints, this cuvée exhales lovely notes of truffle, dried fruits (hazelnuts, currants) and cinnamon. Pure velvet on the palate, with an endless finish. Serve with blue cheeses, walnut cheese, spicy duck, or simply as an after-dinner drink, with or without a cigar.

