



GÉRARD BERTRAND

L'ART DE VIVRE LES VINS DU SUD

Legend Vintage
Rivesaltes
• 1955 •

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.

Winemaking and maturing: 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: The colour is bright, maderised with nice hints of mahogany. Endowed with exceptional aromatic qualities, this cuvée reveals a delicate and complex bouquet with notes of orange peels, leather and tobacco. It is particularly refined with aromas of ripe fruits such as prune, currant and dried apricot.

The finish is smooth, full-bodied and powerful with a rare balance.

