

# CHÂTEAU L'HOSPITALET GRAND VIN

## AOP La Clape

Spirit of the place



### Winemaker's note

Château l'Hospitalet stands just a hundred meters from the Mediterranean Sea, which it overlooks. Enjoying a semi-arid Mediterranean climate with a mild winter variant, the vineyard has exceptional climatic conditions: long sunshine hours, heat stored up during the day by the limestone and then released at night to warm the grapes, the Mediterranean Sea which tempers the effects of temperature variations, and the altitude which softens the summer heat-waves. Two types of soil contribute to the aromatic complexity, finesse and elegance of this cuvée: the marl-limestone soils at the foot of the cliff which are rich in fossils and provide water to the vines all year long despite the absence of summer rainfall; and the red Mediterranean soils formed on bluish grey compact chalk from the garrigue, resulting in rich, concentrated wines. The vines are tended using rational methods in line with the Terra Vitis approach, guaranteeing the traceability of growing practice which is checked by an independent organization.



### Winegrower's note

The harvesting date is triggered grape variety by grape variety, and only when the grapes have reached optimum ripeness after daily tastings.

The grapes are picked by hand, and when they reach the winery undergo pneumatic pressing during which the press juices are separated. After static settling of the musts, the juice (100%) undergoes alcoholic fermentation in barrels (with temperature control to preserve the freshness and integrity of the aromas).

Maturing is performed in barrels for 7 to 8 months through to the spring equinox, with regular stirring (for two months). After a light fining operation the wine is bottled.



### Tasting notes

Golden robe, pale yellow. Powerful and fresh nose. Aromas of citrus fruit, white flesh fruits (pear and wedge), scents of garrigue and anise, notes of roasted hazelnuts. Mouth of great finesse and a beautiful minerality, iodized notes with touches of white pepper and flint. A lot of freshness on the finish with notes of acacia honey.

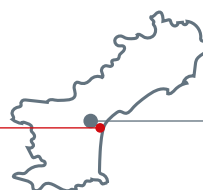
**Serve at 11°C with fried scallops, fish cooked in sauce, or as an aperitif**



### Grape varieties

**Bourboulenc, Grenache blanc, Vermentino, Viognier**

Château  
l'Hospitalet



Narbonne



GÉRARD BERTRAND