

CHÂTEAU LA SAUVAGEONNE GRAND VIN

AOP Languedoc

demeter

Spirit of the place



Winemaker's note

The Château la Sauvageonne is a legendary winemaking estate, where optimal sun exposure, perfect location and an exceptional terroir combine to produce wines of distinctive character.

This Grand Vin is the fruit of the union between an extraordinary terroir, an original selection of grape varieties and the superior skill of our winemakers. The vines are planted in the northern reaches of the Hérault department, in the shadow of the Causse du Larzac limestone plateau. This region has its own unique microclimate, with substantial temperature variations: the distance from the sea and the proximity of the Causse provide a touch of freshness on summer nights, allowing the grapes to mature slowly and gradually.



Winegrower's note

The grapes are harvested by hand, with each variety brought in separately and only when the fruit has reached its peak maturity. The vinification process is tailored to respect the unique characteristics of each grape variety, and to capture the essence of our terroir. The grapes are de-stemmed and chilled to 8°C, then lightly pressed to extract only the finest juices. The must is then allowed to settle at a controlled temperature, with the duration of this settling process decided by the aromatic properties we are looking for. Fermentation also takes place at strictly controlled temperatures, lasting for anywhere between 2 weeks and a month depending on the clarity. Half-way through fermentation, a certain proportion of the must is transferred to for 6 months of maturing in 225-litre oak barrels. The wine is left to mature over fine lees, and stirred regularly. After a gentle fining process, the wine is bottled relatively early in order to preserve its fresh, fruity character.



Tasting notes

A beautiful, golden robe. Complex, highly aromatic nose with hints of hawthorn and almond, floral notes including violet, and flashes of summer fruit (mango, apricot). A delicate hint of woodiness, with light accents of gingerbread and tobacco. Rich and creamy on the palate, with great substance, volume and freshness.

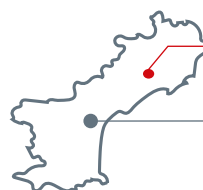
Perfect as an aperitif, or served with grilled fish and shellfish.

<https://www.gerard-bertrand.com/products/chateau-la-sauvageonne-grand-vin-blanc>



Grape varieties

Grenache blanc, Vermentino, Viognier, Roussanne



Château La Sauvageonne

Narbonne



GÉRARD BERTRAND

CHÂTEAU LA SAUVAGEONNE GRAND VIN

AOP Terrasses du Larzac

demeter

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Winemaker's note

The Château la Sauvageonne is a legendary winemaking estate, where optimal sun exposure, perfect location and an exceptional terroir are combined to produce wines of distinctive character. This Grand Vin is the fruit of the union between an extraordinary terroir, an original selection of grape varieties and the superior skill of our winemakers. The Terrasses du Larzac appellation is located in the northern reaches of the Hérault département, a region known for its substantial temperature variations: the distance from the sea and proximity of the Causse provide a touch of freshness on summer nights, allowing the grapes to mature slowly and gradually, developing a rich, deep colour.



Winegrower's note

The harvest dates are determined on the basis of regular ripeness tests, with analysis of the polyphenol content of the grape skins and daily tasting of the fruit as the maturing process advances. All of the grapes are harvested by hand, placed in special bins and transferred to the winery, where they undergo rigorous sorting. Each variety and each individual plot of vines is dealt with separately.

The maceration time is around 20 to 25 days. At the end of winter, the wines are transferred to new 225l barrels for a stay of between 12 and 16 months.



Tasting notes

Intense, ruby robe with flashes of tile-red.

Prominent echoes of the scrubland in the nose, with jammy fruit and lively spice. Subtle hints of dark fruit and gingerbread.

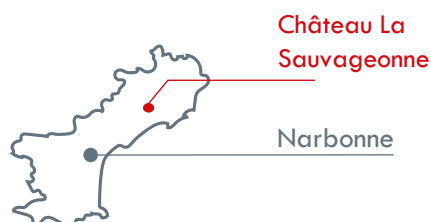
Elegant and refined tannins frame the palate, with great balance and vivacity.

A perfect match for grilled Aubrac steaks, Larzac cheeses and other classics of southern French cuisine.



Grape varieties

Syrah, Grenache, Mourvèdre, Carignan



Château La Sauvageonne

Narbonne



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