

LE VIALA

AOP Minervois La Livinière

Ultimate experience



Winemaker's note

The Viala comes from a small parcel of land at Château Laville Bertrou, situated amongst the exceptional terroirs of the La Livinière appellation (officially recognized since 1998), in other words, a great wine from Languedoc. Gérard Bertrand acquired this uncommon plot of land in 1997 and encouraged the development of strong and powerful wines. This wine benefits from the semi-arid Mediterranean climate; the Viala is exposed to the conditions of the mid-south in the heights of the village la Livinière at around 120m of altitude. The ground is made up of a mosaic of stripped marlstone, associated to chalky limestone, as compact limestone dates back to the Eocene period millions of years ago. This type of ground naturally limits the growth of each grape, but thanks to a long settling period, helping their resistance to the rainfall and aquatic stress. The strong summer sun helps the favoured process of the slow maturing of the grapes. The three grapes assembled for this wine express in a complementary way the hints of this unique terroir that is the Viala.



Winegrower's note

The harvest is triggered after a very precise monitoring of maturities and a daily grape tasting. The harvest is manual and the grapes are meticulously sorted upon entering the cellar. Syrah and Carignan grapes are put entirely into vats and vinified separately by carbonic maceration. The Grenache are destemmed and vinified with traditional maceration closely controlling the temperatures. After draining vats and the malolactic fermentation of the wine, the different grape varieties are blended and the wine is sung into oak barrels for a 12 months aging. We select the best barrel makers in order to adapt the choice of origins of wood and their types of heating with the potential of each vintage. The wines are neither fined nor filtered before bottling, and the bottles are then stored for 12 months before being sold.



Tasting notes

The dress is a beautiful deep garnet.

On the nose, the Viala is powerful, revealing notes of ripe fruit and violet.

Very beautiful attack, smooth tannins, woody notes, beautiful balance, infinite length... On the palate, this cuvée is very greedy!

The Viala has great ageing potential.

Best served at 18°C, to accompany grilled red meats, game or fine cheeses.

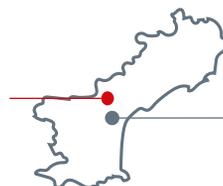
<https://en.gerard-bertrand.com/products/la-forge-vin-rouge-2016>



Grape varieties

Syrah, Grenache, Carignan

Château
Laville-
Bertrou



Narbonne



GÉRARD BERTRAND

L'HOSPITALITAS

AOP La Clape

Ultimate experience



Winemaker's note

On the edge of the coast, Château l'Hospitalet overhangs the Mediterranean sea. This vineyard benefits from exceptional climatic conditions (semi-arid Mediterranean climate, with a soft winter). The heat and the Mediterranean sun, attenuated by the altitudinal erose offered from September to October, allows slow maturation for a great aromatic expression and the smoothness of the tannins. Two types of soils contribute to the complexity and the elegance of this vintage. The marly and chalky Gargasien soil at the foot of the cliff, rich in fossils, give to the vine stock a supply of water throughout the summer in spite of the lack of summer rains. The red Mediterranean soil of Barremien formed on blueish grey compact limestone among on the scrub, allow the making of rich and concentrated wines. The Hospitalitas plot is located in the heart of the vineyard, at the bottom of a 90 feet high cliff which protects it from North winds and creates a microclimate. The blend of the two varieties, Syrah and Mourvèdre, gives to this cuvée wonderful aromas, and a great reaction to oak-aging enhancing its fruitiness and smoothness.



Winegrower's note

The harvest is triggered after a very precise monitoring of maturities and a daily grape tasting. The harvest is manual and the grapes are meticulously sorted upon entering the cellar. Some of the Syrah grapes are put entirely into vats and vinified separately by carbonic maceration. The rest of Syrah grapes are destemmed and vinified with traditional maceration closely controlling the temperatures during 2 to 3 weeks. After draining vats and the malolactic fermentation of the wine, the different grape varieties are blended and the wine is aged in oak barrels for 12 months. We select the best barrel makers in order to adapt the choice of origins of wood and their types of heating with the potential of each vintage. The wines are neither fined nor filtered before bottling, and the bottles are then stored for 12 months before being sold.



Tasting notes

Endowed with an intense crimson colour with red reflections, its explosive nose reveals aromas of violets, ripe fruits, with some toasty notes. With a suave and bewitching attack, the mouth is very ample, develops on melted tannins, with great power and a beautiful length. The sweetness and the phenolic structure give a remarkable structure to this cuvée, suitable for ageing.

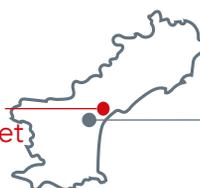
Serve at 18°C with red meat, grilled fowl, dishes served with sauce or mature cheese



Grape varieties

Syrah, Mourvèdre

Château
l'Hospitalet



Narbonne



GÉRARD BERTRAND