

CHÂTEAU DE LA SOUJEOLE GRAND VIN

AOP Malepère

Spirit of the place



Winemaker's note

The Château de la Soujeole is located on the terroir of the Appellation Malepère bounded on the West by Castelnaudary, on the East by Carcassonne and on the South by Limoux. It enjoys a Mediterranean climate with strong humid oceanic influences from the west, providing this soil an exceptional ecological entity, well known botanists who mix plants and shrubs, various species, Mediterranean and oceanic. The vineyard, located near the famous medieval city of Carcassonne is cultivated biodynamically. The Grand Vin is a selection of the best casks of the château.



Winegrower's note

The harvest is manual with a sorting done at the plot and the cellar. The grapes are de-stemmed then in vats to be vinified in traditional maceration. Each plot and each grape variety are vinified separately. The wine is then aged in French oak barrels for 12 months. At each stage of aging until bottling, special attention is paid to respect the rhythms of biodynamics.



Tasting notes

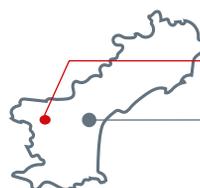
Ruby, blackcurrant and black fruits with a hint of chocolate and mocha. Fairly concentrated with powerful, well-integrated tannins. Nice freshness on the finish. Tasty, complex with notes of barrel ageing very well integrated, concentrated and long wine.

To pour at 16°C, it pairs with grilled meat or in a sauce, also very well with the traditional dish of Carcassonne : the cassoulet.



Grape varieties

Cabernet Franc, Merlot, Malbec



Château de la Soujeole

Narbonne



GÉRARD BERTRAND



CHÂTEAU DE VILLEMALOU GRAND VIN

AOP Corbières Boutenac

Spirit of the place



Winemaker's note

Château de Villemajou Grand Vin is the fruit of the encounter between an exceptional terroir, Boutenac, original grape varieties, and the grower's know-how. Situated inland in the Corbières appellation, this estate is unique for its very old Carignan vines, a Mediterranean variety that has been rehabilitated in order to produce great Languedoc wines. The exceptional soil allows the roots to grow very deep, thus protecting the vineyard from the climate excesses of the Mediterranean (water stress, violent storms).



Winegrower's note

This cuvée derives its remarkable quality from the exceptional grapes. The estate has 80-year-old Carignan vines and 30-year-old Syrah. Yields are controlled (25 hl/ha) with the help of green harvesting which reduces the load on each vine stock and thus produces a homogeneous level of maturity.

Harvests are manual and begin when the berries have reached ripeness (berries are regularly tasted for each plot to determine the harvest date). Some of the Syrah and Carignan are vinified with carbonic maceration (whole bunches). Traditional maceration is used for other varieties. The wines are blended after malolactic fermentation and then transferred to 225 litre Bordeaux barrels in our cellar and allowed to mature for a period of 10 to 12 months. The wine is neither clarified nor filtered before bottling and it is then stored for 12 months prior to being sold.



Tasting notes

With a deep garnet colour, Château de Villemajou reveals notes of toast, liquorice and clove and offers powerful and elegant aromas of stewed fruits, sweet spices, leather and roasting.

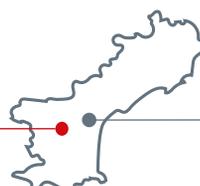
Decant and serve at 16°C with a rack of lamb, game or mature cheese.



Grape varieties

Carignan, Syrah, Grenache, Mourvèdre

Domaine de
Villemajou



Narbonne



GÉRARD BERTRAND

CHÂTEAU LA SAUVAGEONNE GRAND VIN

AOP Terrasses du Larzac

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 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.

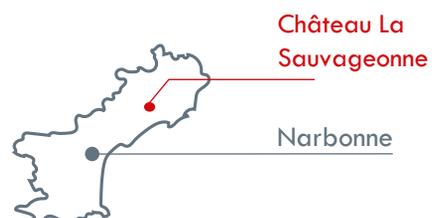
Elegant and refined tannins frame the palate, with great balance and vivacity.

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



Grape varieties

Syrah, Grenache, Mourvèdre, Carignan



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