



GÉRARD BERTRAND

L'ART DE VIVRE LES VINS DU SUD

DOMAINE DE L'ESTAGNERE ROSE IGP CITÉ DE CARCASSONNE

PRESENTATION

The City of Carcassonne is the pride and joy of Languedoc in southern France and is listed as UNESCO World Heritage.

The internationally famous medieval town was built in the 13th century and attracts millions of visitors each year.

On 14 July, it provides a fairy-tale backdrop for firework displays.

The vineyards are located at the foot of the medieval fortress, set between the Pyrenees to the south and the Montagne Noire to the north.

They benefit from a mild Mediterranean climate thanks to their altitude and the oceanic influence of the Atlantic.

GRAPES

Cabernet Franc (60%), Caladoc (40%).

WINEMAKING TECHNIQUES

Creating a wine without the use of sulphites requires technical skill and careful attention during the winemaking process. The grapes are harvested before sunrise, when the temperature is at its lowest, and transported into the winery quickly. Pressing is performed quickly and only the highest quality juice is retained. Cold settling clarifies the must and precipitates the oxidizable compounds. Alcoholic fermentation is conducted at controlled temperatures of between 15 and 17°C. The wine is raked at the end of fermentation, leaving just a few fine lees which will constitute the anti-oxidant base of the wines during ageing. Bottling is carried out soon after to preserve the freshness of the flavours.

TASTING NOTES

A pale pink colour with subtle orange tints.

Fresh and full-bodied on the palate. A wine endowed with good acidity and fruit flavours, such as blackcurrant, strawberries and notes of candy.

A straightforward, well-structured wine that will develop notes of dried fruit and pastry after a year of ageing.

