

CHÂTEAU LAVILLE-BERTROU

AOP Minervois La Livinière

Châteaux & Terroirs



Winemaker's note

The vines of Château Laville-Bertrou are rooted in an exceptional terroir at the center of the prestigious Minervois la Livinière appellation (officially recognized in 1998), a region nicknamed "Cella Vinaria" (the wine cellar) by the Romans. This extraordinary terroir, acquired by Gérard Bertrand in 1997, produces powerful and distinctive wines, classic examples of the Languedoc tradition. Nurtured by the Mediterranean climate – with hot, dry summers and milder winters – the south-facing vines are planted on the hillsides of La Livinière, a quaint village at an altitude between 120m and 230m above sea level. The soil is composed of a mosaic of eroded marly rocks, mixed with calcareous sandstone and compact limestone dating back to the Eocene time (Tertiary Period). This type of terroir naturally limits the yields, and forces the vines to plunge their roots deep into the earth to compensate for the low rainfall and resulting hydric stress. Last but not least, the abundant sunshine encourages the grapes to ripen slowly and thoroughly. A beautiful wine produced in a spectacular landscape. The vines are grown in compliance with the rules of sustainable agriculture set by Terra Vitis, with traceability at every level and production techniques accredited by independent inspectors.



Winegrower's note

Constant, meticulous work in the vineyards allows us to obtain high-quality grapes that are ripe, healthy and concentrated. The vines are planted relatively densely (5000 to 6500 plants per hectare) in the most recent plantations. The vines are trellised using high espaliers to guarantee optimal sun exposure and the yields are controlled (less than 45 hl/ha). The grapes are harvested by hand when they have reached peak maturity, and transported to the winery in special bins. The different grape varieties are sorted separately to respect the individual characteristics of each variety, and capture the essence of our terroir. The Carignan and Syrah are then transferred to the vats in whole bunches and left to undergo carbonic maceration for 15 days. Temperatures are stabilized and reduced at the end of the alcoholic fermentation process. The Grenache are de-stemmed and left for a maceration period of 3 weeks. The wines are racked at the end of the alcoholic and malolactic fermentation processes, blended then transferred to 225-litre Bordeaux-style barrels where they mature for 10 to 12 months.



Tasting notes

The robe is a beautiful garnet colour, intense and brilliant. From the nose emerges a complex aromatic bouquet, where blackberry, blueberry and cherry blend with pleasant notes of liquorice and undergrowth. The attack on the palate is ample, fluid and suave. The tannins are present, but round and mellow, supporting delicate aromas of small red and black fruits. Fruity and balanced, its finish lingers on the palate with subtle woody notes.

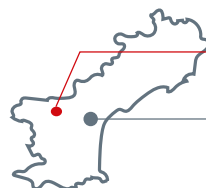
Best served at 16°C, to pair with grilled red meats, game or fine cheeses

www.gerard-bertrand.com/en/wines/chateau-laville-bertrou-rouge



Grape varieties

Carignan, Grenache noir, Syrah, Mourvèdre



Château
Laville-Bertrou

Narbonne



GÉRARD BERTRAND

