

DOMAINE DE VILLEMALJOU

AOP Corbières Boutenac

Châteaux & Terroirs



Winemaker's note

The Domaine de Villemajou, located in the hinterland on the terroir of Boutenac in the Corbières, has a special place for Gérard Bertrand. Indeed, this family property was bought in 1970 by Georges Bertrand, his father. A family house where father and son shared a passion for wine for more than fifteen years. When his father passed away, Gérard Bertrand took over the estate, continuing along the path he had set out in terms of quality and expression of the terroir, with the desire to create and innovate in order to keep pace with the demand of wine consumers around the world. Consisting of 130 hectares, this property has been the spearhead of the Boutenac appellation, the first ranked growth of the Corbières recognized by the INAO (Institut national des appellations d'origine). This estate is distinguished by its very old vines of Carignan, a Mediterranean grape variety that has been rehabilitated for the production of the great wines of the Languedoc. The exceptional soil allows deep rooting, protecting the vineyard from Mediterranean climatic excesses (hydric stress, violent storms).



Winegrower's note

The vineyard is tended with great attention to detail and an obsession to produce the highest quality of ripe, healthy fruit. The fruit is picked by hand, then a "double" sorting is carried out on the table. The vinification is adapted to each of the grape varieties: Carignan and Syrah are vinified without being crushed according to the principles of carbonic maceration (10 to 18 days). Grenache is vinified according to the traditional maceration process after crushing the fruit (15 - 20 days). The wine is then transferred to barrels for a maturing period of 10 to 12 months depending on the vintage. The wines are kept for a further 6 months before being bottled.



Tasting notes

The robe is rich and sumptuous. It is aromatically complex with notes of jammy fruit, sweet spices, leather and coffee.

The palate is round and sweet with beautiful fruit framed by fine-grained tannins. With such balance, this is a wine with good aging potential.

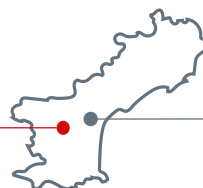
Enjoy with grilled red meats, Mediterranean dishes and mature cheeses. To be decanted and served at 17°C.



Grape varieties

Carignan, Grenache noir, Syrah

Domaine de
Villemajou



Narbonne



GÉRARD BERTRAND