

# HÉRITAGE 1130 – CITÉ DE CARCASSONNE

IGP Cité de Carcassonne

Héritage



## Winegrower's note

1130 is a tribute to the earliest fortifications of the city of Carcassonne, a medieval gem and UNESCO World Heritage Site. The vineyard enjoys both oceanic and Mediterranean influences, adding freshness and fruity aromas to the wine.



## Winemaker's note

The harvest takes place early in the morning when the temperatures are at their lowest, in order to preserve the integrity of the aromas on this delicate grape variety. The grapes are quickly transported to the cellar and the juice is immediately extracted by a delicate pneumatic pressing. After a cold settling, the fermentation starts with regulated temperatures between 14 and 17°C. After a fermentation of about 15 days, the wines are raked and aged.



## Tasting notes

A bright straw yellow colour.

On the nose, intense aromas of nectarine, acacia, coconut and hazelnut shine through.

It is rounded and full on the palate with beautiful exotic notes and a lingering mineral finish.

**Ideal at 10-12°C as an aperitif, with grilled fish or white meat.**

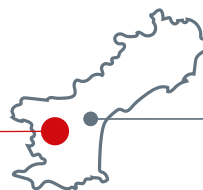
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## Grape varieties

Chardonnay

Cité de Carcassonne



Narbonne



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