

# HÉRITAGE 1130 – CITÉ DE CARCASSONNE 2018

IGP Cité de Carcassonne

Héritage



## Winemaker's note

1130 is a tribute to the earliest fortifications in 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.



## Winegrower's note

Harvest takes place when the grapes are at optimum ripeness. The grapes are destemmed as soon as they arrive in the cellar and then vinified in the traditional way. Daily pumping over allows a delicate extraction. The vatting period lasts about twenty days with precise temperature control. After pressing, the wines remain in vats for malolactic fermentation, they are then blended to be aged in barrels.



## Tasting notes

The wine has a beautiful red appearance.

On the nose, it is generous and complex with blackberry jam and soft menthol and spice aromas.

It is rich and fresh on the palate, offering up beautiful black fruit and spice notes, ending with a lingering finish.

Ideal at 18°C with lamb, game or ripened cheeses.

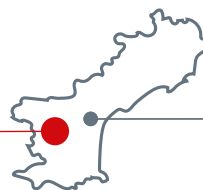
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## Grape varieties

Merlot

Cité de  
Carcassonne



Narbonne



GÉRARD BERTRAND