

HÉRITAGE 806 – CORBIÈRES

AOP Corbières

Héritage



Winegrower's note

806 marks the first traces of Peyrepertuse Castle, a legacy of the Cathars who built towering citadels that still overlooking the vineyard. The Corbières offer extraordinary geological diversity with schist, limestone and worn pebbles.



Winemaker's note

All the grapes are handpicked. The carbonic maceration lasts from 10 to 18 days for the Syrah and a traditional maceration is carried out with a total destemming for the Grenache and Mourvèdre.

After the malolactic fermentation, the different grape varieties are blended, and the wine is aged in 225-liter Bordeaux barrels for around 8 months.

After a light fining and bottling, this wine is kept for several months before being released on the market.



Tasting notes

The wine has a deep, intense ruby colour.

Powerful mocha and coffee aromas come through on the nose.

On the palate the wine is well balanced and harmonious, beautifully rounded on the attack with ripe fruit aromas, and full in style. This is a wine with substance, structure, and a soft, almost endlessly lingering finish.

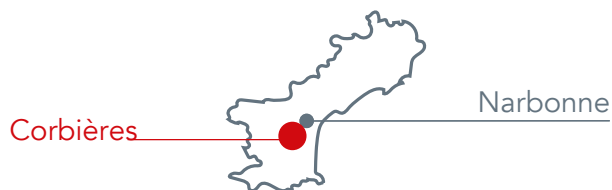
Ideal at 18°C with grilled red meats, tagines, simmered dishes or matured cheeses.

www.gerard-bertrand.com



Grape varieties

Grenache, Syrah, Mourvèdre



GÉRARD BERTRAND