

HÉRITAGE 990 – FITOU 2018

AOP Fitou

Héritage



Winemaker's note

The year 462 is a reference to the beginning of the Visigoths' prosperous reign in Languedoc. The remnants of their palace gave us our emblem, the dove cross, a symbol of sharing and brotherhood. This Syrah and Grenache blend from a primarily limestone-clay terroir is generous and rounded.



Winegrower's note

The harvest is triggered after a very precise monitoring of the ripeness and a daily tasting of the berries. The grapes are hand-picked and meticulously sorted as soon as they enter the cellar.

Grenache and Carignan are vinified separately, which allows us to make the most of the potential of each variety. The Carignan is vinified in carbonic maceration for 10 to 15 days, and a traditional maceration is carried out (with total destemming) for the Grenache. Part of the wine is aged in barrels for 12 months.



Tasting notes

It is a deep red colour framed by touches of crimson.

It is rich and beautifully intense on the nose with toasted, liquorice, spice, fruit and menthol aromas, as well as violet and garrigue touches.

This power continues on the palate: a clean attack is followed by a very concentrated, rich structure with present yet silky tannins. A hugely lingering finish.

Ideal 18°C with grilled meat, beef or game.



Grape varieties

Grenache, Carignan

