

# HÉRITAGE 990 – FITOU

AOP Fitou

Héritage



## Winegrower's note

The year 990 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.



## Winemaker's note

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

The Grenache and Carignan are vinified separately, 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, with total destemming, is carried out for the Grenache. A part of the wine is aged in barrels for 12 months.



## Tasting notes

The colour is beautiful garnet.

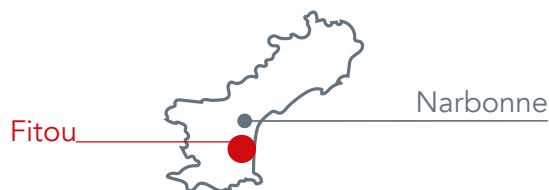
The nose reveals aromas of ripe fruit, spices, roasting and blackcurrant bud.

The power of the tannins is sweet with a velvety grain. The balance is perfect.



## Grape varieties

Grenache, Carignan



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

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