

# HÉRITAGE 1877 – SAINT-CHINIAN 2017

AOP Saint-Chinian

Héritage



## Winemaker's note

1877 pays tribute to modern times, the revolution brought by the steam engine, and the first Saint-Chinian railway that enabled wines to be transported from the regions to capital cities. This sophisticated wine is made from Syrah and Mourvèdre planted on sunny sandstone and schist hillsides.



## Winegrower's note

The work begins in the vineyard with a selection of the most suitable plots of land to produce this type of wine.

The grapes are harvested mostly by hand. A double sorting system is carried out in the vineyard and in the cellar.

The vinification is traditional and the grapes are therefore destemmed before the maceration phase which lasts between 3 and 4 weeks. The grapes are then pressed and malolactic fermentation takes place.

One third of the wine is aged for 9 months in barrels, the rest being kept in vats.



## Tasting notes

A nicely clear, dark colour.

A delicate and intense bouquet of ripe berries and mocha.

On the palate, this wine is round with soft tannins. A ripe, very delicate wine.

Ideal at 18°C with grilled red meats or matured cheeses.

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## Grape varieties

Syrah, Mourvèdre

Saint-Chinian



Narbonne



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