

HÉRITAGE 1877 – SAINT-CHINIAN

AOP Saint-Chinian

Héritage



Winegrower'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 the capital cities. This sophisticated wine is made from Syrah and Mourvèdre planted on sunny sandstone and schist hillsides.



Winemaker'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 before the malolactic fermentation.

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



Tasting notes

The wine has a deep red appearance.

On the nose, it is intense, refined and complex with cocoa, bay leaf, tapenade and black pepper aromas.

It is rich and soft on the palate with pure, complex notes of black fruit and soft spice.

A beautifully velvety, lingering finish.

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

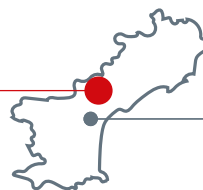
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Grape varieties

Syrah, Mourvèdre

Saint-Chinian



Narbonne



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