

HÉRITAGE 1650 – LA CLAPE

AOP La Clape

Héritage



Winegrower's note

The year 1650 marked the height of the maritime wine trade first begun by the Greeks in ancient times, making the port of Narbonne – protected by the mountain of La Clape – a hotspot for vine cultivation. This complex and aromatic blend of Syrah, Carignan and Mourvèdre hails from a limestone terroir.



Winemaker's note

A slow ripening and late harvests, from the end of September to mid-October, are the secrets to ripe, healthy and concentrated grapes. This also favours the extraction of colour and aromas during the fermentation and maceration.

The Syrah, Carignan and Mourvèdre are handpicked and transported to the winery. The grapes are destemmed and then put into stainless steel tanks for macerations. The wines are then raked and put into barrels.



Tasting notes

The proximity of the sea gives this wine a nice aromatic freshness. The colour is golden with brilliant reflections. On the nose, the wine reveals floral and ripe fruit aromas such as apricot and white peach. Elegant and well-balanced, this wine is characterised by a beautiful minerality and a pleasant and refreshing acidity.

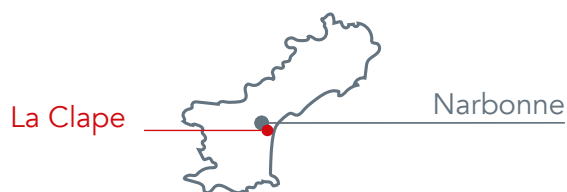
Ideal at 18°C with a rack of lamb, roast poultry or creamy cheeses.

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Grape varieties

Syrah, Carignan, Mourvèdre



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