

HÉRITAGE 1189 – PIC SAINT LOUP

AOP Languedoc Pic Saint Loup

Héritage



Winegrower's note

Returning from the Crusades in 1189, three knights named Guiral, Alban and Loup learned of the death of Princess Bertrade (with whom they were in love) and decided to become hermits, each on their own mountain, where they would light a flame every year to celebrate their beautiful lost love. One of these peaks was thus named Saint Loup. This Syrah, Mourvèdre and Grenache blend from a limestone terroir is beautifully concentrated.



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 mainly handpicked. 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 a malolactic fermentation takes place. A 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 colour.

On the nose, it reveals intense aromas of red fruit and soft spices.

On the palate it offers up complex notes marked by garrigue and ripe fruit, developing into toasted touches.

Ideal at 18°c with grilled peppers, red meats, game or matured cheeses.

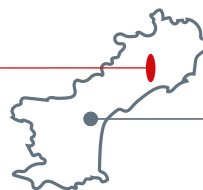
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Grape varieties

Syrah, Mourvèdre, Grenache

Pic Saint Loup



Narbonne



GÉRARD BERTRAND