

# HÉRITAGE 560 – TAUTAVEL 2018

AOP Côtes du Roussillon Villages Tautavel

Héritage



## Winemaker's note

Our ancestors were already living in the Tautavel region 560,000 years ago. The magnificent, ancient landscapes harbour vineyards in a limestone-clay and schist amphitheatre.



## 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 mainly hand-harvested. 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. A third of the wine is aged for 9 months in barrels, the rest being kept in vats.



## Tasting notes

A deep, bright colour.

The nose reveals a rich range of black fruit, liquorice, truffle and black olive aromas.

On the palate, the wine offers power, volume, density and a solid structure, with lots of freshness, elegance and silky tannins. A full-bodied, sophisticated wine.

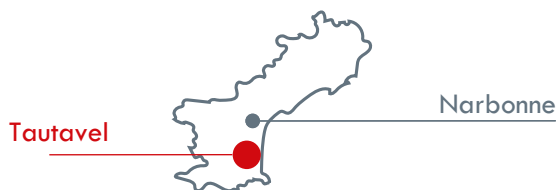
**Ideal at 18°C with grilled peppers, caramel pork or matured cheeses.**

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## Grape varieties

Grenache, Carignan, Syrah



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