

NARBO MARTIUS

IGP Côteaux de Narbonne

Heritage



Winemaker's note

Narbo Martius is a range of IGP Coteaux de Narbonne wines that pays tribute to this city rich in heritage. Its strategic location between Spain and Italy made "Narbo Martius" the oldest Roman colony in Gaul and still today Narbonne is known as the "eldest daughter of Rome outside Italy". Its position between land and sea has made it a privileged terroir for the cultivation of vines for over 2 millennia. The vineyard is exposed to a typically Mediterranean climate, with hot, dry summers and mild winters. It is a terroir surrounded by massifs, pine forests, scrublands and vines on which the Tramontane frequently blows.



Winegrower's note

The plots selected to make this cuvée have a high qualitative potential: choice of plants, orientation, management method. The grapes are healthy and concentrated. Maturity is followed by berry tastings and regular analyses which allow us to determine the optimal date for harvesting. The grapes are destemmed and crushed before being put into temperature-controlled vats. Temperatures are maintained between 24 and 28°C, extraction is done by pumping over, controlled according to the daily tasting. Pressing takes place at the end of the 20 or 25 days of maceration and the wines are put in vats for the time of malolactic fermentation. After a light fining, the wine is bottled.



NARBO
MARTIUS



MERLOT

COTEAUX DE NARBONNE

GÉRARD BERTRAND

SUD DE FRANCE



Tasting notes

Dark, deep ruby colour.

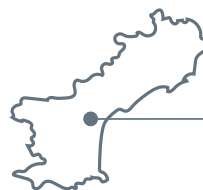
Aromas of black and red fruits and pepper.

Supple and aromatic on the palate.



Grape varieties

Merlot



Narbonne

To be enjoyed at 10-12°C, as an aperitif, with shellfish or white meat.

