

# RÉSERVE SPÉCIALE SYRAH

## IGP Pays d'Oc



Creations



### Winemaker's note

Gérard Bertrand is passionate about the Mediterranean Art de Vivre and is an expert in producing premium wines from the south of France. With his Réserve Spéciale wine range, he reveals the elegant, generous array of fruity flavours produced by the very best terroirs in the region. The exceptional terroirs of the Languedoc enjoy optimum sunshine and low rainfall, bringing out all the complexity of the region's emblematic grape varieties and thus producing top-quality wines.



### Winegrower's note

The grapes are picked in September when they have reached full ripeness. Traditional maceration lasting at least 15 days is performed in order to develop the typical Syrah aromas (white pepper, blackberry and violets) and to extract rounded, fine, high-quality tannins. Malolactic fermentation takes place in temperature-controlled stainless steel vats, followed by maturing which lasts around 8 months. Part of the wine is matured in barrels. After a light fining operation, the wine is aged for several months in bottles.



### Tasting notes

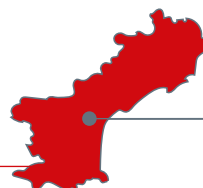
Intense and deep garnet colour with purple reflections. Nose of spices, blackberries, blueberries and violets. Ample and round on the palate.



### Grape varieties

Syrah

Pays  
d'Oc



Narbonne

Serve at 18°C with grilled meat, game or poultry, as well as matured cheeses.

[www.gerard-bertrand.com/en/wines/reserve-speciale-syrah-rouge](http://www.gerard-bertrand.com/en/wines/reserve-speciale-syrah-rouge)



GÉRARD BERTRAND