

RÉSERVE SPÉCIALE VIOGNIER

IGP Pays d'Oc



Heritage



Winemaker's note

Gérard Bertrand is passionate about the Mediterranean Art de Vivre and is a specialist producer of premium wines from the south of France. In his Réserve Spéciale 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

At the vineyard, the yields are limited in order to concentrate the aromatic potential of the wine. The Viognier is a grape variety that needs to be harvested at full ripeness to express all its qualities and aromatic range. The grapes are pressed as soon as they reach the winery, then transferred to temperature-controlled stainless steel vats. After static settling under cold conditions, alcoholic fermentation is performed under temperature control in order to preserve the fruity aromas. To conserve the wine's freshness the malolactic fermentation process is halted. The wine is bottled then sold.



Tasting notes

With a bright yellow colour with green reflections, the nose develops aromas of fresh blackcurrant, pear and mango, dried fruit aromas of almond and hazelnut, floral aromas of acacia and lily, citrus fruit aromas of grapefruit and orange blossom. On the palate, barrel ageing brings aromas of vanilla, cinnamon, fresh butter and spices. Its finish is marked by a beautiful minerality and a good length.

Serve at 8-10°C with shellfish, fish, poultry or Asian dishes.

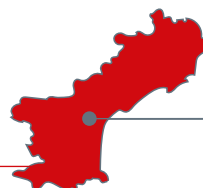
<https://www.gerard-bertrand.com/products/reserve-speciale-viognier>



Grape varieties

Viognier

Pays
d'Oc



Narbonne



GÉRARD BERTRAND