

HÉRITAGE 1886 – LES ASPRES

AOP Côtes du Roussillon Les Aspres

Héritage



Winegrower's note

In 1886, while Baron Haussmann's architecture was enhancing urban areas, a legend was born: Mirmanda, a Celtic city inhabited by fairy enchantresses described in a poem named 'Canigó' after the mountain overlooking the vineyard. The terroir owes its name to the dry soil that produces this elegant wine.



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 harvested largely by hand. A double sorting system is carried out in the vineyard and in the cellar. The vinification is traditional, and the grapes are therefore de-stemmed before the maceration, that lasts between 3 and 4 weeks. The grapes are pressed before the malolactic fermentation. Two thirds of the wines are matured for 9 months in barrels, the rest being kept in vats to be blended in spring. After a light fining, the wines are bottled and kept for several months before marketing.



Tasting notes

A deep garnet colour with touches of purple.

This wine is beautifully fruity with cherry aromas, accompanied by liquorice and delicate oak touches.

On the palate, grey pepper and nutmeg are borne up by a structure of tannins that is firm without being harsh, ensuring a wonderfully full style. Generous and full on the palate right through to the lingering finish.

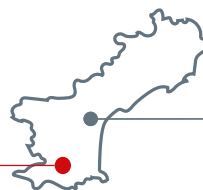
Decant for one hour and serve at 15°C with a rack of lamb or game.

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Grape varieties

Grenache, Mourvèdre, Syrah



Les Aspres

Narbonne



GÉRARD BERTRAND