

# HÉRITAGE 1130 – CITÉ DE CARCASSONNE 2018

IGP Cité de Carcassonne

Héritage



## Winemaker's note

1130 is a tribute to the earliest fortifications in the city of Carcassonne, a medieval gem and UNESCO World Heritage Site. The vineyard enjoys both oceanic and Mediterranean influences, adding freshness and fruity aromas to the wine.



## Winegrower's note

Harvest takes place when the grapes are at optimum ripeness. The grapes are destemmed as soon as they arrive in the cellar and then vinified in the traditional way. Daily pumping over allows a delicate extraction. The vatting period lasts about twenty days with precise temperature control. After pressing, the wines remain in vats for malolactic fermentation, they are then blended to be aged in barrels.



## Tasting notes

The wine has a beautiful red appearance.

On the nose, it is generous and complex with blackberry jam and soft menthol and spice aromas.

It is rich and fresh on the palate, offering up beautiful black fruit and spice notes, ending with a lingering finish.

Ideal at 18°C with lamb, game or ripened cheeses.

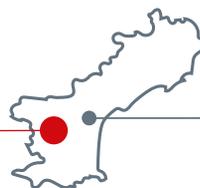
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## Grape varieties

Merlot

Cité de  
Carcassonne



Narbonne



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# 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 already silky tannins. A full-bodied, sophisticated wine.

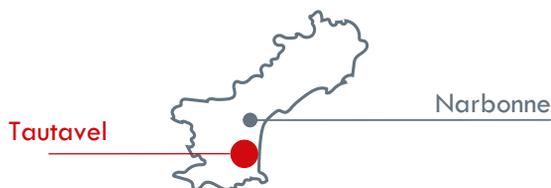
Ideal at 18°C with grilled peppers, pork with caramel or matured cheeses.

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## Grape varieties

Grenache, Carignan, Syrah



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# HÉRITAGE 462 – LANGUEDOC 2017

AOP Languedoc

Héritage



## Winemaker's note

The year 462 is a reference to the beginning of the Visigoths' prosperous reign in Languedoc. The remnants of their palace gave us our emblem, the dove cross, a symbol of sharing and brotherhood. This Syrah and Grenache blend from a primarily limestone-clay terroir is generous and rounded.



## Winegrower's note

The different grape varieties are harvested manually and separately, in order to obtain optimal maturity for each one, Syrah being generally the earliest. Vinification is also adapted to each grape variety, so as to respect their own characteristics and the capacities of the terroirs.

Part of the Syrah is vinified in whole bunches, with a vatting time of about 15 days. The Grenache for its part is 100% destemmed and maceration lasts about 3 weeks. The extraction work is carefully adapted to each vat, in order to favour a good extraction of the varietal aromas, as well as a silky and dense structure.

Part of the wine is matured in 225-litre Bordeaux barrels for about 10 months, with the wine being put into barrels as soon as it is pressed.



## Tasting notes

A lovely crimson red colour.

The bouquet is spicy and reminiscent of cedar essence.

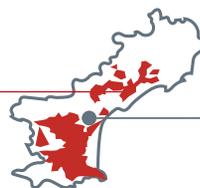
The sensation on the palate is rounded and voluptuous, with fresh and well defined tannins.



## Grape varieties

Syrah, Grenache

Languedoc



Narbonne

To be enjoyed at 18°C with grilled meats, roasted poultry or matured cheeses.

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