

CHÂTEAU L'HOSPITALET GRAND VIN

AOP La Clape

Spirit of the place



Winemaker's note

Château l'Hospitalet stands just a hundred meters from the Mediterranean Sea, which it overlooks. Enjoying a semi-arid Mediterranean climate with a mild winter variant, the vineyard has exceptional climatic conditions: long sunshine hours, heat stored up during the day by the limestone and then released at night to warm the grapes, the Mediterranean Sea which tempers the effects of temperature variations, and the altitude which softens the summer heat-waves. Two types of soil contribute to the aromatic complexity, finesse and elegance of this cuvée: the marl-limestone soils at the foot of the cliff which are rich in fossils and provide water to the vines all year long despite the absence of summer rainfall; and the red Mediterranean soils formed on bluish grey compact chalk from the garrigue, resulting in rich, concentrated wines. The vines are tended using rational methods in line with the Terra Vitis approach, guaranteeing the traceability of growing practice which is checked by an independent organization.



Winegrower's note

The harvesting date is triggered grape variety by grape variety, and only when the grapes have reached optimum ripeness after daily tastings.

The grapes are picked by hand, and when they reach the winery undergo pneumatic pressing during which the press juices are separated. After static settling of the musts, the juice (100%) undergoes alcoholic fermentation in barrels (with temperature control to preserve the freshness and integrity of the aromas).

Maturing is performed in barrels for 7 to 8 months through to the spring equinox, with regular stirring (for two months). After a light fining operation the wine is bottled.



Tasting notes

Golden robe, pale yellow. Powerful and fresh nose. Aromas of citrus fruit, white flesh fruits (pear and wedge), scents of garrigue and anise, notes of roasted hazelnuts. Mouth of great finesse and a beautiful minerality, iodized notes with touches of white pepper and flint. A lot of freshness on the finish with notes of acacia honey.

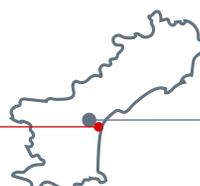
Serve at 11°C with fried scallops, fish cooked in sauce, or as an aperitif



Grape varieties

Bourboulenc, Grenache blanc, Vermentino, Viognier

Château
l'Hospitalet



Narbonne



GÉRARD BERTRAND

CHÂTEAU L'HOSPITALET GRAND VIN

AOP La Clape

Spirit of the place



Winemaker's note

Located on the coast, Château de l'Hospitalet looks down on the Mediterranean from a height of a hundred meters. Having a semi-arid Mediterranean climate with mild winters, the vineyard enjoys exceptional climatic conditions: the quantity of sunshine and the heat stored during the day by the limestone and released to the grapes at night, and the effect of the Mediterranean which reduces temperature differences and the altitude which counteracts the summer heat. Two types of soil contribute to the generosity, aromatic complexity and liveliness and freshness of this cuvée: the Gargasian marl-limestone at the foot of the cliff is rich in fossils and provides water to the vine stocks all through summer in spite of the absence of summer rain; and the red Mediterranean soil from the Barremian period, formed on compact grey-blue limestone and reclaimed from the garrigue, enables the production of rich and concentrated wines. The grapes are cultivated using sustainable methods that respect the Terra Vitis procedure, guaranteeing the traceability of growing practices which are verified by an independent body.



Winegrower's note

The start of picking all depends on the ripeness checks on the grapes, on the analysis of the polyphenols in their skins and on their daily tasting as the date of the harvest approaches. The picking of ripe, healthy grapes is essential to reach optimal quality. The grapes are picked by hand and carried in tubs to the cellar within the hour. They are then sorted and destemmed before being transferred to temperature-controlled vats.

Each grape variety is vinified separately. Maceration lasts between 20 and 25 days. At the end of the winter, the wines are transferred into new 225-litre barrels where they are left for 12 to 16 months in the magnificent barrel cellar of Hospitalet, which houses some 2,000 barrels. The fine lees are periodically stirred. The finest barrels of each grape variety are selected and blended to produce this wine.



Tasting notes

The colour is a brilliant ruby. The intense nose is dominated by spicy and red fruit (strawberry) aromas. The mouth presents silky and fine tannins underlining the fruity freshness of this wine.

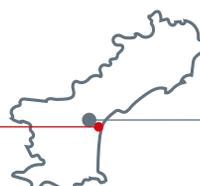
Serve at 16 ° C with a rack of lamb, game birds or mature cheeses. This fleshy, harmonious wine with an elegant structure, can be drunk now and portends a most promising future.



Grape varieties

Syrah, Grenache, Mourvèdre

Château
l'Hospitalet



Narbonne



GÉRARD BERTRAND

L'HOSPITALITAS

AOP La Clape

Ultimate experience



Winemaker's note

On the edge of the coast, Château l'Hospitalet overhangs the Mediterranean sea. This vineyard benefits from exceptional climatic conditions (semi-arid Mediterranean climate, with a soft winter). The heat and the Mediterranean sun, attenuated by the altitudinal erose offered from September to October, allows slow maturation for a great aromatic expression and the smoothness of the tannins. Two types of soils contribute to the complexity and the elegance of this vintage. The marly and chalky Gargasien soil at the foot of the cliff, rich in fossils, give to the vine stock a supply of water throughout the summer in spite of the lack of summer rains. The red Mediterranean soil of Barremien formed on blueish grey compact limestone among on the scrub, allow the making of rich and concentrated wines. The Hospitalitas plot is located in the heart of the vineyard, at the bottom of a 90 feet high cliff which protects it from North winds and creates a microclimate. The blend of the two varieties, Syrah and Mourvèdre, gives to this cuvée wonderful aromas, and a great reaction to oak-aging enhancing its fruitiness and smoothness.



Winegrower's note

The harvest is triggered after a very precise monitoring of maturities and a daily grape tasting. The harvest is manual and the grapes are meticulously sorted upon entering the cellar. Some of the Syrah grapes are put entirely into vats and vinified separately by carbonic maceration. The rest of Syrah grapes are destemmed and vinified with traditional maceration closely controlling the temperatures during 2 to 3 weeks. After draining vats and the malolactic fermentation of the wine, the different grape varieties are blended and the wine is aged in oak barrels for 12 months. We select the best barrel makers in order to adapt the choice of origins of wood and their types of heating with the potential of each vintage. The wines are neither fined nor filtered before bottling, and the bottles are then stored for 12 months before being sold.



Tasting notes

Endowed with an intense crimson colour with red reflections, its explosive nose reveals aromas of violets, ripe fruits, with some toasty notes. With a suave and bewitching attack, the mouth is very ample, develops on melted tannins, with great power and a beautiful length. The sweetness and the phenolic structure give a remarkable structure to this cuvée, suitable for ageing.

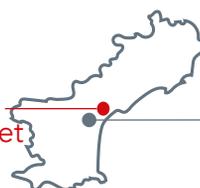
Serve at 18°C with red meat, grilled fowl, dishes served with sauce or mature cheese



Grape varieties

Syrah, Mourvèdre

Château
l'Hospitalet



Narbonne



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