

Spirit of the place



## Winemaker's note

Cigalus enjoys a hot, sunny Mediterranean climate (described as "semi-arid with temperate spring variants") ensuring early ripening of all the grape varieties. This arid climate (low rainfall) is offset by the very deep soils (sediments deposited by the Aussou, a stream at the edge of the estate) which stores the winter rains for longer but are less fertile due to the presence of a slightly chalky sandstone in the subsoil, dating back to the Campanian (secondary era, prior to the emergence of the Pyrenees).



## Winegrower's note

The vineyard is managed according to the biodynamic system where the energy of the soil lies at the heart of the process. From planting, this vineyard was designed for the development of a top-of-the-range wine: choice of qualitative clones and high planting density greater than 5,000 vines per hectare; high wall bars to obtain a high leaf area favoring photosynthesis and maturation. Great care and attention are lavished on the vineyard in order to achieve a healthy harvest with moderate yields (25 hl/ha) and hence get the very best out of the grapes. The harvesting date is triggered grape variety by grape variety, and only when the grapes have reached optimum ripeness and after they have been rigorously tasted. The hand-picked grapes are pneumatically pressed as soon as they get to the winery. After light static settling, some of the juice undergoes alcoholic fermentation in new barrels (70%), while the rest is vinified in stainless steel vats (30%). Malolactic fermentation is then performed. Temperature control is used to conserve all the freshness and integrity of the aromas. Maturing in barrels lasts 7 to 8 months – until the spring equinox – with regular stirring. After a light fining operation the wine is bottled.



## Tasting notes

Golden yellow colour, brilliant and limpid. Intense and complex nose of ripe citrus fruits (grapefruit), white peach, honey, dried fruit with a toasted note.

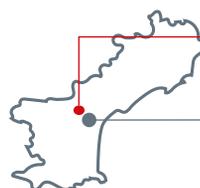
Full and silky, ripe, ample mouth with notes of vanilla, toast, butter and exotic fruits. Good length in the mouth.

**Serve at 10 - 12°C with fried scallops, fish cooked in sauce, or as an aperitif.**



## Grape varieties

Chardonnay, Viognier, Sauvignon



Domaine de  
Cigalus

Narbonne



**GÉRARD BERTRAND**