

CLOS D'ORA

AOP Minervois La Livinière

Ultimate experience



Winemaker's note

This vineyard of nine hectares enclosed by dry stone walls is located at La Livinière in the Minervois, at an altitude of 220 meters. It finds itself at the convergence of two distinct terroirs - Bartonian and Lutetian - and is composed of chalk, sandstone and marl soils.



Winegrower's note

Cultivated using biodynamic methods, only horse traction is used for working between the rows. Leaf thinning takes place before the harvest and the grapes are entirely hand-picked. Each grape variety and each parcel is macerated in separate batches in an unlined, thermoregulated precast concrete vat. Syrah: vatting and vinification of destalked grapes. Grenache and Mourvèdre: destemming and light crushing before vatting under strict temperature control. Very gentle maceration, limiting the extraction of tannins. Some pumping over for aeration, and humidification of the cap only. Carignan: whole bunch vatting at higher temperatures to extract the maximum of aromas.



Tasting notes

Clos d'Ora is distinguished by its brilliant deep ruby colour.

Its character, powerful and elegant, is revealed on the palate by intense aromas of black fruits and subtle, melted tannins. Thanks to its sophisticated vinification and maturation, Clos d'Ora benefits from a remarkable amplitude and length in the mouth. Clos d'Ora is an exceptional wine with great ageing potential.

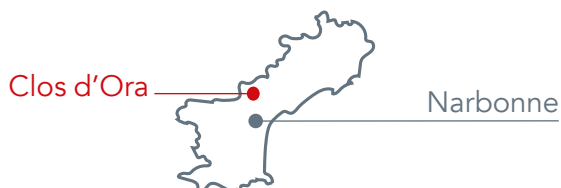
Decant 1 hour before service. Best served at 17°C with a beef from Aubrac grilled, matured or slowly cooked.

<https://en.gerard-bertrand.com/collections/clos-dora>



Grape varieties

Syrah, Grenache, Mourvèdre, Carignan



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