

## Spirit of the place



### Winegrower's note

The Cigalus estate benefits from a warm and sunny Mediterranean climate, of a semi-arid type with a temperate springtime variation, allowing an advanced ripening of all the grape varieties. The estate is cultivated in Biodynamic agriculture. The aridity of this climate, with low rainfall, is compensated by deep soils (sediments deposited by the Aussou, the stream that delimits the property), which stores winter rainfall longer, but whose fertility is limited by the presence of a slightly calcareous sandstone in the subsoil, from the Campanian period (secondary era, before the emergence of the Pyrenees).



### Winemaker's note

Since 2002, a part of the vineyard is cultivated using biodynamic methods. In order to achieve this result, 2 fundamental principles are respected: a yield control (25hl/ha) with vines over 15 years old, no mineral nitrogenous fertilization, a short pruning in cordon de Royat, green harvesting; and an optimal maturity with a perfect sanitary state, by sorting the grapes if necessary, a classic maturity control doubled by analyses on polyphenols, a daily tasting of the berries from each plot to trigger the harvest. The wines are put into new 225L barrels at the end of the alcoholic fermentation and before the malolactic fermentation, the racking and blending. A selection of coopers is made in order to adapt the choice of wood origins and the type of toasting to each vintage. The wine is kept for a minimum of 1 year in the bottle before it is marketed.



### Tasting notes

Intense ruby colour with a mahogany hue.

The bouquet shouts concentrated, very ripe black fruit, grilled spice and toasted oak. The palate is lush and opulent with velvety tannins. The aromas of black fruit - blackberries, black cherries and plums - reappear with a complex empyreumatic web leading into mint. The finish is long with a perfect balance.

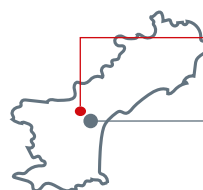
Serve at 16°C, perfect with roasted red meat, poultry "en sauce" or ripened cheeses

<https://en.gerard-bertrand.com/products/cigalus-rouge-vin-rouge-2017>



### Grape varieties

Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah, Grenache, Caladoc, Carignan



Domaine de Cigalus  
Narbonne

