

PLANTABELLE

AOP Languedoc Cabrières

Ultimate Experience



Winegrower's note

Located upriver of Vallee des Pitrous, at the foot of the famous 'Écailles de Cabrières', the Plantabelle plot enjoys exceptional pedological and climatic conditions. Standing in the highest part of the village at 150 metres above sea level, this plot receives ideal sunshine and consistent natural ventilation. Sat within a forest environment shared by holm oak and downy oak, boasting a temperate Mediterranean climate, this plot is planted with old vines of Grenache Noir and a hint of Syrah.

The soils, consisting of well-draining colluvial schist, allow the roots to go deep whilst also moderating vine growth.

Many vital elements give this wine its typical style, including old vines, grape varieties well suited to the terroir, soils that regulate fluctuations in rainfall, small yields, biodynamic winegrowing, and perfectly healthy and ripe polyphenols triggering harvesting by hand.



Winemaker's note

The grapes are harvested by hand, transferred to the cellars in small crates, then destemmed and placed in vats. The well-ripened grapes offer up their colour, aromas and phenolic components thanks to maceration for a period of time that varies by vintage (7 to 10 days). At the end of the winter, the wines are placed in barrels to mature for 12 months. The wines are sold a year after being bottled.



Tasting notes

Deep purple colour when young, becoming brighter and more brick red in colour as it ages.

A nose dominated by ripe fruit with garrigue and menthol aromas.

This wine is characterised by density and elegance on the palate.

Silky tannins and beautiful aromatic complexity in the wonderfully lingering finish, combining black fruit, liquorice and toasted notes.

This wine would go well with wild boar terrine, stuffed squab, hare à la royale, or truffle brie.

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Grape varieties

Grenache Noir, Syrah.



GÉRARD BERTRAND