

CHÂTEAU LA SAUVAGEONNE LA VILLA

AOP Languedoc

demeter

Ultimate Experience



Winegrower's note

The wine estate is located northwest of Montpellier, near the Larzac plateau, at an altitude ranging from 150 to 350 metres, extending across an area of 9.6 hectares. Two different types of soil are found here: "ruffes" soils, which act as an efficient filter and are rich in minerals, as well as sandstone and schist soils, which are deeper, fractured and conducive to the creation of water reserves. This vintage is the product of a selection of plots, as the vines are in a climate zone subject to great variations in temperature. Because the vineyards are far from the sea and close to the Larzac plateau, they experience a certain amount of coolness on summer nights, with the beneficial effect of a slow, gradual maturation of the grapes.



Winemaker's note

To preserve their integrity, the grapes are picked by hand early in the morning. These plots were selected from those surrounding the Villa. They are located at the summit of the vineyard on a unique volcanic terroir with polyphonic shale. They are placed in a cold room and then pressed the next morning at 8°C. Controlling the temperature is key to preserving the freshness, the fruit and the aromatic quality. The different grape varieties are picked separately, so that each one can reach optimal maturity. Special attention is paid to the pressing stage, with only the first, highest quality juices being retained. The juices are then sent to the vats for settling before fermentation begins. At the midpoint of fermentation, part of the must is placed in barrels for lees aging with stirring, for about 8 months.



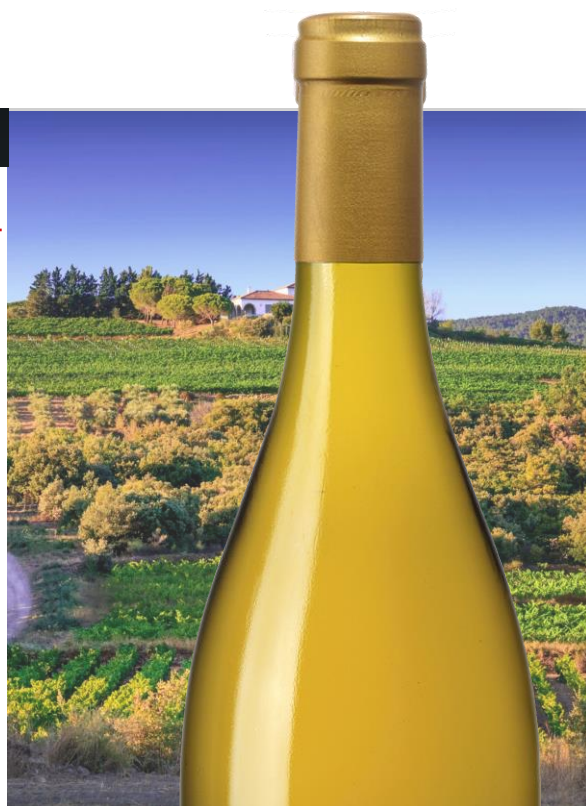
Tasting notes

The wine has a beautiful, clear pale yellow colour with a golden hue. The nose is complex, revealing notes of white flowers, fruits with white flesh and flint.

Delicate and full of finesse on the palate, with beautiful aromatic balance on the fruity notes. The attack is smooth and very fresh, revealing subtle woody notes.

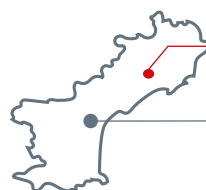
Serve at 13°C with tender white fish or poultry such as guinea fowl, fattened hen or capon.

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Grape varieties

Grenache Blanc, Roussanne, Vermentino, Viognier



Château La Sauvageonne

Narbonne



GÉRARD BERTRAND