



GÉRARD BERTRAND

L'ART DE VIVRE LES VINS DU SUD

CHÂTEAU L'HOSPITALET GRAND VIN AOP LA CLAPE

WINEGROWER'S NOTES:

On the edge of the coast, Château l'Hospitalet overhangs the Mediterranean sea. This vineyard benefits from exceptional climatic conditions (semi-arid Mediterranean climate, with a soft winter).

The heat and the Mediterranean sun, attenuated by the altitudinal erose offered from September to October, allows slow maturation for a great aromatic expression and the smoothness of the tannins. Two types of soils contribute to the complexity and the elegance of this vintage. The marly and chalky Gargasien soil at the foot of the cliff, rich in fossils, give to the vine stock a supply of water throughout the summer in spite of the lack of summer rains. The red Mediterranean soil of Barremien formed on blueish grey compact limestone among on the scrub, allow the making of rich and concentrated wines. Château l'Hospitalet Grand Vin comes from the best plots of the estate.

GRAPE VARIETIES:

Syrah, Grenache and Mourvèdre

WINE MAKER'S NOTES:

The start of harvesting is decided on after ripeness monitoring, analysis of the polyphenols contained in the skins and daily tasting of the grapes as harvest time approaches. Picking ripe, healthy grapes is the key to achieving the highest quality levels.

The grapes are picked by hand and transported into the winery in wooden tubs within the hour.

The grapes are sorted, de-stemmed and transferred into temperature-controlled vats. Each grape variety is vinified separately. Maceration lasts around 20 to 25 days.

As winter comes to an end, the wines are transferred into new 225-litre casks to spend 12 to 16 months in the magnificent cellars of L'Hospitalet (2,000 barrels). The fine lees are stirred from time to time.

The best barrels of each of the grape varieties are selected and blended to make this cuvée.

TASTING NOTES:

The colour is a brilliant ruby red.

The bouquet is intense and dominated by spice and red fruit scents (strawberry).

The palate reveals fine, silky tannins highlighting the fruity freshness of this wine.

Fleshy, harmonious and elegantly-structured, this wine can be enjoyed right away or laid down to reveal all its promise in the future.

Served at 16°C

