



# GÉRARD BERTRAND

L'ART DE VIVRE LES VINS DU SUD

## LA FORGE AOP CORBIÈRES BOUTENAC

### PRESENTATION:

The specifically designated parcels of land for this wine comes from behind the Miocene, situated on the unique and limited place name "La Forge", named by the land registry. This parcel of land is situated on the Château de Villemajou in the Corbières region: the Boutenac appellation.

The assemblage of these two grape varieties present in this wine: a beautiful aromatic expression (Syrah) and revelation of the grandeur (Carignan).

The property of Villemajou is historically the family home of Gérard Bertrand, and the spearhead of the appellation Boutenac, classed as a premier cru from Corbières known by the INAO (Nation Institute of Appellations of Origin).

### GRAPE VARIETIES:

Carignan and Syrah

### WINEMAKER'S NOTES:

The remarkable quality of this wine resides in the exceptional quality of the grapes and the age of the Carignan vines: 100 years old.

The control of the yield (25hl/ha) in trimming the green unripe grapes early, is to ensure that the more mature grapes aren't malnourished and develop to give a full, concentrated juice.

The harvest is manually executed according to tradition. Most of the grapes are put entirely into vats and vinified separately by carbonic maceration.

After draining vats and the malolactic fermentation of the wine, the different grape varieties are blended and the wine is sung into new oak barrels for a 12 months aging. We select the best barrel makers in order to adapt the choice of origins of wood and their types of heating with the potential of each vintage.

This wine is neither pressed nor filtered before being bottled; the bottles are then stored for 12 months before being commercialized.

### TASTING NOTES:

Endowed with a dark robe, a matured cherry colour, an explosive nose opens onto grilled toast spices and clove. With a nice sweetness, the palate reveals powerful and elegant aromas, which evoke caramelized red fruits. This is a great wine with soft tannins and a spiced after taste.

