



**GÉRARD BERTRAND**  
L'ART DE VIVRE LES VINS DU SUD

Converting to  
**Demeter**

## CHÂTEAU LA SAUVAGEONNE LA VILLA AOP Coteaux du Languedoc

### PRESENTATION:

The estate is located at the North-west of Montpellier, leaning on the Causse du Larzac, between 150 and 350 meters of altitude, on an area of 23.7ac. We find two different soils, on one hand the "ruffes", a thin, filtering soil rich in minerals (bauxite, iron, aluminum, uranium...), and on the other hand sandstone and shale, deeper and broken, allowing the creation of a water reserve.

The plots are located at the center North of Hérault. This climatic zone knows large ranges of temperatures: the distance from the sea and proximity with the Causse bring a freshness during summer nights that is beneficial to a slow, progressive ripening of the berries.

### GRAPE VARIETIES:

Grenache, Mourvèdre, Viognier and Vermentino

### VINIFICATION AND MATURING:

The grapes are handpicked between sunrise and 10am, in order to take advantage of the berries' freshness.

Grenache and Mourvedre come from plots of old vines on hillsides producing small berries with low yield. Vermentino and Viognier are cultivated on the schist hillsides.

The Grenache is co-fermented with the Vermentino and the Viognier. It's this unique and rare blend that gives this wine its entire singularity.

The full bunches of grapes are pressed directly at reception in the wine storehouses. Only the free run juice and the first press are used to elaborate this cuvée. After a cold setting, the fermentations begin in vats and will end in barrels.



### TASTING NOTES:

The first impression this wine delivers is the surprising one of relating more to a white than a rosé. The bouquet offers up notes of crushed strawberries, sweet spices, very floral notes of violet and hawthorn. The mouth is very powerful and generous, the grain is velvety and with a revitalizing freshness. The wine is built on tension and stamped with a brilliant salinity.

To be served at 12-13°C with fishes, poultry or fresh cheeses.

