



GÉRARD BERTRAND

L'ART DE VIVRE LES VINS DU SUD

CLOS DU TEMPLE AOP LANGUEDOC CABRIÈRES

PRESENTATION:

Located at the heart of Languedoc in the south of France, Clos du Temple is created in the historic terroir of Cabrières, the birthplace of rosé wines. The terroir owes its unique nature to its geological origins. Contact between schist, limestone and the hilly terrain have created a complex network of groundwater circulation that enables an exceptional natural water supply for the vineyard, and the development of an extremely pure water source. Its altitude of 240 metres combined with its southern/south-western exposure help to produce a perfectly balanced wine with great aromatic freshness.

At Clos du Temple, we decided to cultivate our vines using biodynamic principles and to use horses and mules to strengthen the connection between the mineral, plant, animal and human worlds.

GRAPE VARIETIES:

Grenache, Cinsault, Syrah and Viognier

WINEMAKING AND MATURATION:

The harvest is completed by hand in crates at sunrise to take advantage of the lower night-time temperatures. Each plot is harvested on the optimum date and vinified separately. As the winery is at the heart of the vineyard, transport times are minimal. First, the best free-run juices are selected. After fermentation at a low temperature, clarification is performed at controlled temperatures of 8-10°C for 24 hours without any added sulphur. The wine is matured in new barrels carefully selected based on the origins of the wood, for six months on fine lees with yeast stirring.

The wines are blended on a fruit day.

TASTING NOTES:

The nose and palate both offer up notes of ripe fruit (apricot, white peach), flowers (rose) and spice (green pepper) with a mild tobacco finish. The wine is perfectly balanced, full and hugely lingering, borne up by beautiful freshness and minerality.

