



GÉRARD BERTRAND
L'ART DE VIVRE LES VINS DU SUD



CIGALUS IGP AUDE HAUTERIVE

PRESENTATION:

With the purchase of Domaine de Cigalus in 1995, Gérard Bertrand finally found the terroir he had been searching for. A terroir where noble grape varieties, both red and white, can express themselves in an exceptional and original way while still preserving a Mediterranean authenticity, the very identity of Languedoc wines.

Gérard Bertrand decided to adopt biodynamic methods more than 10 years ago. In 2010 the estate was awarded the Demeter label.

Domaine de Cigalus is the result of a desire to create a viticultural world apart. The Mediterranean influence of the area is reflected in the estate's name. The vines totally surrounding the property only add to the magic and unique aspect of this estate.

GRAPE VARIETIES:

Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah, Grenache, Caladoc, Carignan

WINEMAKER'S NOTES:

The vineyard is managed according to the biodynamic system where the energy of the soil lies at the heart of the process. All the work in the vineyard and in the cellars is driven by a calendar based on two celestial objects: the moon and the sun.

The vines are thus in equilibrium with the soil and are therefore able to give full expression of our terroir in the resultant wines.

The grapes are picked by hand in early October once they have reached optimum maturity (supple to the touch, the juice runs coloured, not clear, and the pips no longer taste bitter). The bunches are carefully placed whole in small wooden crates to preserve their perfect condition and avoid any natural crushing.

The Syrah and Carignan are vinified separately in full grapes with a carbonic maceration. The other varieties are destemmed and vinified in the traditional way for 20 days at a controlled temperature.

Once the fermentation is completed, the varieties are placed in 225 litres new French oak barrels for 12 months. This type of new barrel is selected especially to complement the characteristics of each vintage.

TASTING NOTES:

Intense ruby colour with a mahogany hue. First the bouquet shouts concentrated, very ripe black fruit. After a little time in the glass, more complexity with grilled spice and toasted oak unfolds. The palate is lush and opulent with velvety tannins. The aromas of black fruit -blackberries, black cherries and plums - reappear with a complex empyreumatic web leading into mint. The finish is long with a perfect balance.

To be opened one or two hours before serving at 16°C.

