

Gérard Bertrand, Château l'Hospitalet Grand Vin Rouge, La Clape 2018



Intense spicy aromas are underpinned by rich, red fruits enhanced by rich chocolate and cedar tones, elegant and opulent.

Producer Note

Gérard Bertrand is one of the most outstanding winemakers in the South of France, owning numerous estates among the most prestigious crus of Languedoc-Roussillon. Formerly the IWC Red Winemaker of the Year and winner of Wine Enthusiast's European Winery of the Year, Gérard has been cited as the 'King of the Languedoc' among critics. Château l'Hospitalet is the jewel of the Languedoc-Roussillon's crown. Situated in AOP La Clape, among 1,000 hectares of garrigue, it benefits from an exceptional terroir. The wines are imbued with freshness from sea breezes, mineral depth and texture from the limestone soils and warm southern climate generosity. The vines are cultivated organically and biodynamically.

Vintage

2018 saw significant rainfall during winter which continued into spring. The summer was hot and dry, but the vines avoided water stress due to the soil's water reserves from the wet winter. An Indian summer ensured the grapes reached good maturity and the harvests took place under excellent conditions with the promise of a very good vintage.

Vineyard

Situated on the coast, overlooking the Mediterranean Sea, Château l'Hospitalet's vineyard benefits from exceptional climatic conditions. The heat of the Mediterranean sun is tempered by the refreshing sea breezes resulting in a gradual maturation allowing for a great aromatic expression and smoother tannins. Two types of soils contribute to the complexity and the elegance of this wine; the marly and chalky Gargasien soil at the foot of the cliff is rich in fossils and provides excellent water retention properties, nourishing the vines throughout the warm summer despite the lack of summer rains. The red Mediterranean Barremien soil is formed on blueish grey compact limestone amidst the scrub, which encourages the vines to produce rich and concentrated fruit. The fruit is manually harvested at optimal ripeness based on daily tastings and polyphenolic analysis. The fruit is transported to the winery within an hour.

Winemaking

Only the highest quality fruit was used in this cuvée. The grapes were sorted, destemmed and transferred to temperature controlled vats. Each variety was vinified separately with natural yeasts and maceration lasting between 20 to 25 days. At the end of winter, the wines were racked to new 225 litre casks where they spent 12 to 16 months, with fine bâtonnage from time to time. Only the best barrels were selected and blended for this wine.

Tasting Note

From the finest grapes at the Château, the Grand Vin delivers an intense bouquet dominated by spicy notes underpinned by rich, red fruits. The fleshy, balanced and elegantly structured palate reveals silky tannins which highlight the opulent fruit through to a long finish. Perfect with rich red meat dishes or mature cheese.

Grape

Syrah 60%, Grenache 30%, Mourvèdre 10%



Winemaker:	Gérard Bertrand
Region:	Languedoc-Roussillon
Sub region:	Languedoc la Clape
Country:	France
Alcohol:	15.5%
Body Value:	D (A is light, E is full bodied)
Residual Sugar:	3.5
Contains Sulphites:	Yes
Vegetarian/Vegan:	No/No
Milk/Eggs:	No/No
Organic/Biodynamic	Yes/Yes
Product Code:	5695618A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Natural Cork