

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



An opulent bouquet of citrus fruit, pear and quince with grilled hazelnut overtones culminates in a fine, mineral palate with a refreshingly long finish.

## 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

Significant rainfall during the winter continued into spring. The weather improved for flowering and fruit-set which took place under good conditions. Summer was hot and dry; however the vines avoided water stress due to the water reserves accumulated during the winter. Weather was excellent during harvest, with good diurnal temperature differences resulting in perfectly balanced wines.

## 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.

## Winemaking

Each variety was vinified separately. The grapes were pneumatically pressed and the juice underwent static settling. 100% of the must underwent fermentation with natural yeast in barrels, under temperature controlled conditions to preserve the freshness and integrity of the aromas. Maturation in barrels lasted for seven to eight months, with regular bâtonnage for two months, which imparted texture and complexity. The wine was matured until the spring equinox. A light fining took place prior to bottling.

## Tasting Note

A powerful, fresh and enticing bouquet of citrus fruit, pear and quince with aniseed and grilled hazelnut overtones. A fine and mineral palate shows delicate hints of white pepper and flint through to a refreshing finish with a touch of acacia honey. Perfect with fried scallops, fish cooked in a creamy sauce or as an apéritif.

## Grape

Bourboulenc 40%, Grenache Blanc 30%, Vermentino 30%



Winemaker:	Gérard Bertrand
Region:	Languedoc-Roussillon
Sub region:	Languedoc la Clape
Country:	France
Alcohol:	14.5%
Dry/Sweet value:	2 (1 is dry, 7 is very sweet)
Residual Sugar:	3.5
Contains Sulphites:	Yes
Vegetarian/Vegan:	No/No
Milk/Eggs:	No/No
Organic/Biodynamic	Yes/Yes
Product Code:	5695918A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Natural Cork