

Château la Sauvageonne, Grand Vin, Gérard Bertrand, Terrasses du Larzac 2018



Complex aromas of garrigue, dark berried fruit and a touch of dark chocolate over an opulent, robust and concentrated palate showing lovely terroir expression.

Producer Note

Gérard Bertrand is one of the most outstanding winemakers in the South of France. A biodynamic pioneer, he owns 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. Acquired in November 2011, Château la Sauvageonne is located northwest of Montpellier. With a long winemaking history, this Château is a legendary site. The combination of its orientation, its situation on the Larzac terraces at 300 metres altitude and the exceptional volcanic terroir, produces stunning wines of unique character.

Vintage

2018 saw significant rainfall during winter which continued into spring. Flowering and fruit-set took place under good conditions. 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 and produced grapes with concentrated fruit and balancing acidity.

Vineyard

The Terrasses du Larzac appellation is located in the north of the Hérault département, its vines planted on the slopes of the famous Causse du Larzac. The unique micro-climate of this area includes significant temperature variations: the distance from the sea and proximity to the Causse help to cool the air after warm summer days, encouraging the grapes develop a rich colour as they mature slowly and gradually.

Winemaking

The harvest began with an analysis of the grape's polyphenol content and daily tasting as they reached peak maturity. The grapes were carefully picked by hand and carried to the winery in special grape bins, within an hour of leaving the vine. The grapes were meticulously sorted and destemmed before being transferred to thermo-regulated vats. Each grape variety was vinified separately. Maceration lasted for approximately 20 to 25 days. At the end of the winter, the wines were transferred to new 225 litre oak barrels and left to mature for 12 to 16 months.

Tasting Note

The bouquet is packed with complex aromas of garrigue, dark berried fruit and a touch of gingerbread spice. Elegant and refined tannins frame the palate with great balance, through to an opulent finish.

Grape

Syrah 50%, Grenache 35%, Mourvèdre 8%, Carignan 7%



Winemaker:	Gérard Bertrand
Région:	Languedoc-Roussillon
Sub region:	Terrasses du Larzac
Country:	France
Alcohol:	15.5%
Body Value:	E (A is light, E is full bodied)
Residual Sugar:	4
Contains Sulphites:	Yes
Vegetarian/Vegan:	No/No
Milk/Eggs:	No/No
Organic/Biodynamic	No/Yes
Product Code:	5697318A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Natural Cork