

Château la Sauvageonne, Grand Vin Blanc, Gérard Bertrand, Languedoc 2019



A delicate hint of garrigue with light accents of gingerbread and peach come through on the rich and textured palate. An opulent and complex white wine finishing on a salty note.

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

2019 marks a return to a more Mediterranean profile than the previous year. There was less rain than in 2018; the rain fell mainly in autumn and winter, with a marked absence during the summer which experienced a series of heatwaves. Managing the water levels was a key issue in the vineyards. The vines were in excellent health at harvest and the grapes reached good levels of maturity.

Vineyard

Château la Sauvageonne is an illustrious winemaking estate, where optimal sun exposure, excellent location and an exceptional terroir combine to produce wines of distinctive character. The vines are planted in the northern reaches of the Hérault département, in the shadow of the Causse du Larzac limestone plateau. This region has its own unique micro-climate, with substantial temperature variations: the distance from the sea and proximity of the Causse provide a touch of freshness on summer nights, allowing the grapes to mature slowly and gradually.

Winemaking

The grapes were hand-harvested, with each variety brought in separately and only when the fruit had reached its optimal maturity. The vinification process was tailored to respect the unique characteristics of each grape variety and to capture the essence of the Sauvageonne terroir. The grapes were destemmed and chilled to 8°C, then lightly pressed to extract only the finest juice. The must was then allowed to settle at controlled temperatures, followed by fermentation which lasted between 15 to 30 days depending on the degree of clarification. Half-way through fermentation, a proportion of the must was transferred into 225 litre oak barrels for six months of maturation. The wine was left to mature over fine lees with regular stirring. Gently fined the wine was bottled early to retain freshness.

Tasting Note

A complex and highly aromatic blend with hints of hawthorn and almond, floral notes and flashes of mango and apricot. A delicate hint of oak, with accents of gingerbread and tobacco come through on the rich and unctuous palate. A wine of great substance, volume and freshness.

Grape

Grenache Blanc 32%, Roussanne 30%, Viognier 20%, Vermentino 18%



Winemaker:	Gérard Bertrand
Region:	Languedoc-Roussillon
Sub region:	Languedoc
Country:	France
Alcohol:	14.5%
Dry/Sweet value:	2 (1 is dry, 7 is very sweet)
Residual Sugar:	3.9
Contains Sulphites:	Yes
Vegetarian/Vegan:	No/No
Milk/Eggs:	No/No
Organic/Biodynamic	Yes/Yes
Product Code:	5697519A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Natural Cork

