



Wine:

Cigalus Rouge 2011 Vt

Bin No:
074000

Country: *France*
Region: *Languedoc-Roussillon*
Village: *Aude*
Appellation: *IGP Aude Hauterive*
Producer: *G rard Bertrand*
Vintage: *2011*

Colour: *Red*
Grape Variety: *40 % Cabernet Sauvignon - 30% Syrah - 20% Merlot
5% Carignan - 5% Grenache*
Status: *Still*
Organic and Biodynamic Viticulture
Vegetarian / Vegan, contains sulphites
Body Value: *D (A is light, E is full bodied)*
abv: 14.5% - bottle size: 150 cl



Tasting Note:

Intense ruby colour with a mahogany hue. Intense, complex and very aromatic nose; very ripe black fruit, jam, spice, liquorice and truffle. The palate is lush and rich with velvety tannins. The aromas of black fruit - blackberries, black cherries and plums - reappear and leading into mint. The finish is long with a perfect balance.

Winery information:

G rard Bertrand is one of the most outstanding winemakers in the South of France, where he owns numerous estates among the most prestigious crus of Languedoc-Roussillon.

Named in 2012 as the IWC Red Winemaker of the Year and Wine Enthusiast's European Winery of the Year, he is known locally as the "King" of the Languedoc. Brought up in the Languedoc vineyards, G rard Bertrand is committed to sharing the characteristics and exceptional diversity of each of the terroirs. Twenty years of know-how ensures that wines bearing G rard Bertrand's signature have a unique style driven each day by four fundamental values: excellence, authenticity, conviviality and innovation.

The soil in the vineyards are of very deep soils formed by river deposits. The soil has a high water retention rates and is unfertile due to the presence of a chalky sandstone subsoil.

Biodynamic winegrowing to nurture the soil and the vines in their natural environment using preparations from plant, animal and mineral origins.

Vinification:

Hand picked in October at optimum maturity. The grapes are destemmed, macerated on the skins and vinified separately for 20 days at a controlled temperature. Once the malolactic fermentation is complete, the varieties are blended and placed in 225 litre new French oak barrels for 12 months. Unfiltered, the wine undergoes further ageing in bottle prior to release.

Food Recommendation:

Red meats and full-flavoured red meat dishes.

