

HERITAGE 940 – CHARDONNAY

IGP Pays d'Oc



Heritage



WINEGROWER'S NOTE

The origins of the 'langue d'oc' language date back to around 940, in literary texts such as the poem 'La Passion de Clermont'.

It subsequently became the Occitan language, a part of European culture transported by the travelling troubadours of the Middle Ages.



WINEMAKER'S NOTE

The grapes are harvested during the night to preserve the freshness of the fruit. Once they arrive at the winery, the grapes are delicately pressed in a pneumatic press. After cold static clarification, low-temperature alcoholic fermentation begins in stainless steel vats. Some of the must is placed in barrels to finish the fermentation process. Malolactic fermentation is not performed, to preserve the wine's vibrancy. The wine is bottled after light fining.



TASTING NOTES

The wine is a golden colour. Compelling vanilla, fresh butter and toast aromas delight on the nose.

A velvety texture then coats the palate, revealing juicy peach, toasted almond and crème brûlée notes.

The lingering finish, borne up by subtle tartness, gives this Chardonnay an unparalleled elegance, making it the perfect choice for fans of rich, well-balanced wines.

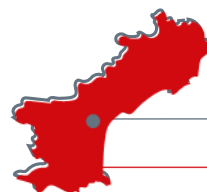
Serve at 11°C with pan-fried Saint-Jacques scallops, fish in sauce, poultry, or risotto.

www.gerard-bertrand.com



GRAPE VARIETIES

Chardonnay



Narbonne

Pays d'Oc



GÉRARD BERTRAND