

# CASTELLUM SAUVIGNON BLANC

IGP Cité de Carcassonne



Spirit of the Place



## Winegrower's note

In the Middle Ages, "Castellum" referred to the central castle, "Castrum", a fortified village perched on the hills of Languedoc. The vintage's name evokes the fortifications of the City of Carcassonne, which is inscribed on the UNESCO World Heritage List. This 13th-century medieval city is internationally renowned, attracting millions of visitors every year. Castellum is a selection of the best plots of Domaine de l'Estagnère, which sits at the base of this medieval fortress, between the Pyrenees to the south and the Montagne Noire to the north. It enjoys a Mediterranean climate, tempered by altitude and the oceanic influences of the Atlantic.



## Winemaker's note

Our work begins in the vineyards, where we meticulously ensure that the foliage is healthy and well exposed, and that the grapes reach optimal maturity. Plot selection is carried out on the clay-limestone plateau of Domaine de l'Estagnère. Picking is done by hand, with destemming and sorting of the grapes during the harvest, in two stages—late August and early September—to express the true character of Sauvignon Blanc. The harvest is carried out early in the morning, in order to ensure the freshness of the grapes, followed by light pressing to preserve the grape variety's aromatic qualities. Fermentation begins in vats, where one-third of the juice remains, while the other two-thirds finish the fermentation process in barrels. The wine is aged in oak barrels for 6 to 8 months before bottling.



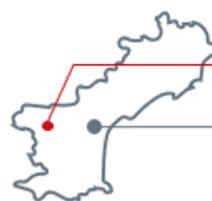
## Tasting notes

The colour is brilliant, with green hues. The nose is frank, revealing great richness and aromatic complexity with intense aromas of boxwood, blackcurrant buds and white blossom, together with mineral notes and hints of exotic fruit. Beautifully balanced, with a roundness and length on the palate typical of the best Sauvignon Blancs.



## Grape varieties

Sauvignon Blanc



Domaine de l'Estagnère

Narbonne

Serve at 11°C with fish or white meat. Excellent ageing potential, between 5 and 10 years.

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