

LA FORGE 2020

AOP Corbières Boutenac

Ultimate experience



Winemaker's note

The specifically designated parcels of land for this wine come from after the Miocene, situated on the unique and narrow place named "La Forge", by the land register. This parcel of land is situated on the estate Domaine de Villemajou in the Corbières region, in the Boutenac appellation. The blend of these two grape varieties present in this wine creates a beautiful aromatic expression thanks to the Syrah and revelation of the greatness with the Carignan. The Domaine de Villemajou is historically the birthplace of Gérard Bertrand's family, and the spearhead of the appellation Boutenac, classed as a premier cru from Corbières known by the INAO (Nation Institute of Appellations of Origin).



Winegrower's note

The remarkable quality of this wine resides in the exceptional quality of the grapes and the age of the vines: 80 years in Carignan and 20 years in Syrah. The control of the yield (25hl/ha) in trimming the green unripe grapes early, is to ensure that the more mature grapes aren't malnourished and develop to give a full, concentrated juice. The harvest is manually executed according to tradition. Most of the grapes are put entirely into vats and vinified separately by carbonic maceration. After draining vats and the malolactic fermentation of the wine, the different grape varieties are blended, and the wine is sunk into new oak barrels for a 12 months aging. We select the best barrel makers in order to adapt the choice of origins of wood and their types of heating with the potential of each vintage. This wine is neither pressed nor filtered before being bottled; the bottles are then stored for 12 months before being commercialized.



Tasting notes

Dark, ripe cherry-colored, the explosive nose opens with notes of toast, spices and cloves.

With great sweetness and very ample, the palate reveals powerful and elegant aromas, reminiscent of jammy red fruits.

It is a very great wine with soft tannins and a spicy length.

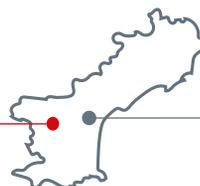
Decant and serve at 18 ° C with a rack of lamb, grilled meats or Mediterranean dishes.



Grape varieties

Grenache noir, Mourvèdre, Carignan

Domaine de Villemajou



Narbonne



GÉRARD BERTRAND