CHÂTEAU LA SAUVAGEONNE ROSÉ 2022

AOP Languedoc

Spirit of the place



Winegrower's note

The estate is located at the north-west of Montpellier, leaning on the Causse du Larzac, between 150 and 350 meters of height, on a 57-hectare area. We find two different soils, on one hand the "ruffes", a thin, filtering soil rich in minerals such as bauxite, iron, aluminum, and on the other hand sandstone and shale, deeper and broken, allowing the creation of a water reserve. The plots are located at the center North of the Hérault region. This climatic zone knows large range of temperatures due to its distance from the sea and proximity with the Causse, that bring a freshness during summer nights, beneficial to a slow, progressive ripening of the berries.



demeter



🔆 Winemaker's note

The grapes are handpicked between sunrise and 10 am, in order to take advantage of the freshness of the berries. The Grenache and the Mourvèdre come from old vine plots on hillsides producing small berries with low yield. The Vermentino and the Viognier are cultivated on the schist hillsides. The Grenache varietal is cofermented with the Vermentino and Viognier.

This unique and rare blend gives this wine its entire singularity. The full bunches of grapes are pressed as soon as they arrive at the winery. Only the free run juice and the first press are used to elaborate this cuvée. After a cold setting, the fermentations begin in vats and will end in barrels.



Tasting notes

The first impression conveyed by this wine is the very surprising one of being more akin to a white wine than a rosé. The nose is mineral with floral and citrus aromas. The mouth is round and very intense with tension. Aromas of white-fleshed fruit with a toasted finish form a fine and elegant wine

Grape varieties

Grenache, Cinsault, Vermentino, Viognier





To be served at 12-13°C with fish, poultry or fresh cheese.

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