

CHÂTEAU L'HOSPITALET GRAND VIN

AOP La Clape

demeter

Spirit of the place



Winegrower's note

Château l'Hospitalet stands just a hundred meters from the Mediterranean Sea, overlooking it. Enjoying a semi-arid Mediterranean climate with a mild winter variant, the vineyard has exceptional climatic conditions: long sunshine hours, heat stored up during the day by the limestone and then released at night to warm the grapes, the Mediterranean Sea which tempers the effects of temperature variations, and the altitude which softens the summer heat-waves. Two types of soil contribute to the aromatic complexity, finesse and elegance of this cuvée: the marl-limestone soils at the foot of the cliff which are rich in fossils and provide water to the vines all year long despite the absence of summer rainfall; and the red Mediterranean soils formed on bluish grey compact chalk from the garrigue, resulting in rich, concentrated wines. The vines are tended using rational methods in line with the Terra Vitis approach, guaranteeing the traceability of growing practice which is checked by an independent organization.



Winemaker's note

The harvesting date is triggered grape variety by grape variety, when the grapes have reached their optimum ripeness level after daily tastings.

The grapes are picked by hand and undergo a pneumatic pressing as soon as they arrive to the winery, during which the press juices are separated. After a static settling of the musts, the juice undergoes an alcoholic fermentation in barrels, with a temperature control to preserve the freshness and integrity of the aromas.

The maturing is performed in barrels during 7 to 8 months through to the spring equinox, with regular stirring for two months. After a light fining, the wine is bottled.



Tasting notes

Golden pale yellow colour. Powerful and fresh on the nose. Aromas of citrus fruit, white flesh fruits such as pear, scents of garrigue and anise, notes of roasted hazelnuts. Mouth of great finesse and a beautiful minerality, iodized notes with touches of white pepper and flint. A lot of freshness on the finish with notes of acacia honey.

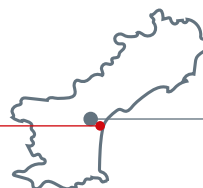
Serve at 11°C with fried scallops, fish cooked in sauce, or as an aperitif



Grape varieties

Bourboulenc, Grenache blanc, Vermentino, Viognier

Château
l'Hospitalet



Narbonne



GÉRARD BERTRAND