

LE VIALA

AOP Minervois La Livinière

Ultimate experience



Winemaker's note

The Viala comes from a small parcel of land at the Château Laville Bertrou, situated amongst the exceptional terroirs of the appellation La Livinière, officially acknowledged since 1998. Gérard Bertrand acquired this uncommon plot of land in 1997 and encouraged the development of strong and powerful wines. This wine benefits from the semi-arid Mediterranean climate; the Viala is exposed to the conditions of the mid-south in the heights of the village la Livinière at around 120m of altitude. The ground is made of a mosaic of stripped marlstones, associated to chalky limestone, as compact limestones date back to the Eocene period, from millions years ago. This type of ground naturally limits the growth of each grape, but thanks to a long settling period, it helps their resistance to the rainfall and aquatic stress. The strong summer sun helps the favored process of the slow maturing of the grapes. The three grapes assembled for this wine express in a complementary way the hints of this unique terroir that is the Viala.



Winegrower's note

The harvest is triggered after a very precise monitoring of maturities and a daily grape tasting. The harvest is manual, and the grapes are meticulously sorted upon entering the cellar. The Syrah and Carignan grapes are put entirely into vats and vinified separately by carbonic maceration. The Grenache are destemmed and vinified with traditional maceration closely controlling the temperatures. After draining the vats and the malolactic fermentation of the wine, the different grape varieties are blended, and the wine is sunk into oak barrels to age for 12 months. We select the best coopers in order to adapt the choice of origins of wood and their types of heating with the potential of each vintage. The wines are neither fined nor filtered before bottling, and the bottles are then stored for 12 months before being sold.



Tasting notes

The colour of the robe is a beautiful deep garnet.

On the nose, the Viala is powerful, revealing notes of liquorice, violet and orange blossom.

Very beautiful attack, smooth tannins, woody notes, good balance, on a toasted finish... On the palate, this cuvée is very greedy!

The Viala has great ageing potential.

Best served at 18°C, to accompany grilled red meats, game or fine cheeses.

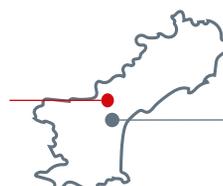
<https://en.gerard-bertrand.com>



Grape varieties

Syrah, Grenache,

Château
Laville-
Bertrou



Narbonne



GÉRARD BERTRAND