

Cigalus Rouge, Gérard Bertrand, IGP Aude Hauterive 2014

This intense, complex wine shows delicious flavours of chocolate and coffee with a velvety mouthfeel, smooth and elegant.

Awards

Silver, SWA, 2017

Producer Note

Gérard Bertrand is one of the most outstanding winemakers in the South of France, where he owns numerous estates among the most prestigious crus of Languedoc-Roussillon. Named in 2012 as the IWC Red Winemaker of the Year and Wine Enthusiast's European Winery of the Year, he is known locally as the "King" of the Languedoc. Brought up in the Languedoc vineyards, Gérard Bertrand is committed to sharing the characteristics and exceptional diversity of each of the terroirs. Twenty years of know-how ensures that wines bearing Gérard Bertrand's signature have a unique style driven each day by four fundamental values: excellence, authenticity, conviviality and innovation. We firmly believe Gérard will become one of the leading French names in the UK.

Vineyard

Domaine Cigalus enjoys a hot, sunny Mediterranean climate, which is semi-arid. This climate with its low rainfall, is offset by the very deep soils, which store the winter rains for longer, but are less fertile due to the presence of a slightly chalky sandstone in the subsoil. The vineyard is managed according to the biodynamic system where the energy of the soil lies at the heart of the process. All the work in the vineyard and in the cellar, is driven by a calendar based on two celestial objects: the moon and the sun. The vines are in equilibrium with the soil and are therefore able to give full expression of the terroir in the resultant wines.

Winemaking

A blend of Cabernet Sauvignon 40%, Syrah 30%, Merlot 20%, Carignan 5% and Grenache 5%. The grapes were picked by hand in early October once they had reached optimum maturity. The bunches were carefully placed whole in "cagettes" (very small wooden crates) to preserve their condition and avoid any natural crushing. The Syrah and Carignan were vinified separately as whole bunches, undergoing a carbonic maceration. The other varietals were destemmed and vinified in the traditional way for 20 days at a controlled temperature. The wines were placed in 225 litre new French oak barrels, for 12 months. The wine was bottled unfiltered, followed by further bottle-ageing prior to release.

Tasting Note

Initially the bouquet shouts concentrated, very ripe black fruit. After a little time in the glass, more complexity with grilled spice and toasted oak unfolds. The palate is lush and opulent, with velvety tannins. The aromas of blackberries, black cherries and plums reappear with mint overtones. The finish is long and in perfect balance.

Serving Suggestion

To be opened one or two hours before serving at 16°C, perfect with roasted red meat, poultry with sauces or ripened cheese.

Grape

Cabernet Sauvignon 40%, Syrah 30%, Merlot 20%, Carignan 5%, Grenache 5%



Winemaker:	Gérard Bertrand
Region:	Languedoc-Roussillon
Sub region:	Aude Hauterive
Country:	France
Alcohol:	15%
Body Value:	D (A is light, E is full bodied)
Residual Sugar:	1
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	Yes/Yes
Product Code:	5698114A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Natural Cork