

HÉRITAGE 1070 – MONTPEYROUX 2018

AOP Languedoc Montpeyroux

Héritage



Winemaker's note

The medieval village of Montpeyroux developed around its castle from 1070 onwards. Thanks to its location on the southernmost part of the Way of St. James, it was historically a crossroads on the routes taken by pilgrims. The area's limestone terroir, known for its wild landscapes, gave it the name Mont Pierreux ('stony mountain').



Winegrower's note

The work begins in the vineyard with a selection of the most suitable plots of land to produce this type of wine.

The grapes are harvested mostly by hand. A double sorting system is carried out in the vineyard and in the cellar.

The vinification is traditional and the grapes are therefore destemmed before the maceration phase which lasts between 3 and 4 weeks. The grapes are then pressed and malolactic fermentation takes place. A third of the wine is aged for 9 months in barrels, the rest being kept in vats.



Tasting notes

The wine boasts a deep colour.

A complex nose of black olive, toasted, truffle and overripe black fruit aromas.

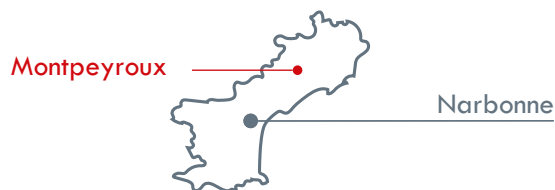
It is powerful, dense, concentrated and very aromatic on the palate with liquorice, violet, spice and roasted coffee notes, developing into a lingering velvety finish.

Ideal at 18°C with grilled beef, roasted poultry or mature cheeses.



Grape varieties

Grenache, Syrah



GÉRARD BERTRAND