

Cigalus Rouge (2018)

9264540

Gerard Bertrand

France



Product Information

Area : Languedoc-Roussillon / Languedoc

Wine style : Red

Varietal : Cabernet Sauvignon, Merlot, Cabernet Franc

Style : Dry

Description

Listed at Auberge du Vieux Puits Ranked in the TOP10 of the Best Restaurants in the World With more than 450 hectares among 6 estates cultivated with biodynamic farming methods, Gerard Bertrand is today one of the leader of biodynamic in the world. More than agricultural process, it's a real company philosophy for Gerard Bertrand who is concerned about environment protection for next generations. Vineyard: The estate is committed to biodynamics for more than 10 years and obtained the Demeter certification in 2010. Cigalus is now a standard of the biodynamic wine of the region. The red wine is a unique blend of 6 grape varieties : Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah, Carignan and Caladoc. The Mediterranean influence of the area is reflected in the estate's name Tasting Notes: Intense ruby colour with a mahogany hue. First 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 black fruit-blackberries, black cherries and plums- reappear with a complex empyreumatic web leading into mint. The finish...

Terroir/Vinification

Climate MEDITERREAN Geology SOIL LIES Harvest MANUAL Vinification 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 cellars is driven by a calendar based on two celestial objects: the moon and the sun. The vines are thus in equilibrium with the soil and are therefore able to give full expression of our terroir in the resultant wines. The grapes are picked by hand in early October once they have reached optimum maturity (supple to the touch, the juice runs coloured, not clear, and the pips no longer taste bitter). The bunches are carefully placed whole in small wooden crates to preserve their perfect condition and avoid any natural crushing. The Syrah and Carignan are vinified separately in full grapes with a carbonic maceration. The other varieties are destemmed and vinified in the traditional way for 20 days at a controlled temperature. Aging Once the fermentation is completed, the varieties are placed in 225 litres new French oak barrels for 12 months. This type of new barrel is selected especially to complement the characteristics of each vintage.

Accolades

Sakura Women ' s Wine Awards 2020 Gold Medal!