

Le Berger 2019

Appellation: IGP Méditerranée

Label: Organic

Colour: Red

Vintage: 2019

Grape variety: 100% Serine

Ageing potential: 10 years

Alcohol content: 14.5%

Production: 13 hl - 1700 bottles

pH: 3.6

Residual sugar: Less than 1g/l

Le Berger 2019 is our Red in Mediterranean IGP. It is made of young Serine vines, planted in 2015 on the land overlooking the pond. This is our highest plot of land on the estate. It is a wine with a lot of structure and character, with silky tannins and a great aging potential.

Terroir: Clay and limestone terrace, located on the eastern outcrop of the Garrigues plateau. The soil is made of white clays that are slightly gravelly and fresh. The eastern exposure protects the vines from the burning suns at the end of the day, which preserves a significant part of the natural acidity of the grapes.

In the vineyard: All our vines have been worked without weed killers or pesticides since 2013 and our vineyard is certified organic since the 2019 harvest. This cuvée comes from young vines planted in 2015. They are planted at a density of 5,000 vines/hectare, pruned in simple Guyot, with high trellising. The harvest is carried out manually, in crates.

Vinification: In the cellar, the harvest is destemmed and then placed in concrete vats for semi-carbonic cold maceration for a few days. Alcoholic fermentation is carried out by the indigenous yeasts naturally found on the grapes and maceration will last nearly a month, punctuated by unloading, punching down and racking. After pressing, the wine is then matured for 6 months in stainless steel tanks to allow the wine to mature gently while keeping all the fresh fruit flavors.

Tasting notes: On the first nose, this cuvée is dark and complex. Notes of little fruits and black berries with pepper on the first nose, then slightly roasted and chocolate aromas appear. You will also find these flavors on the palate.

Food & wine pairing: This wine will go perfectly with your winter dishes, game dishes with gravy, roasted beef ribs... It will also pair wonderfully with intense chocolate desserts! A beautiful delicacy to share with friends of family.

Serving suggestions: Serve at 18°C, open the bottle with the meal.

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