



YVON MAU  
DEPUIS 1897

## DOMAINE DES BERTRANDS CHÂTEAU DES BERTRANDS



Château des Bertrand is a real Provence jewel set close to the coastline, one of Colbert's former hunting lodges. The Vignobles de Berne have been its owners since 2010 and have made great efforts to refurbish it in order to turn the property into a benchmark of viticulture. This authentic 200-hectare estate has 84 hectares of vines and stands at the heart of the Les Maures Natura 2000 protected area in the Var.

The vineyard enjoys a hot, dry climate and is protected by the Massif des Maures. The plains have been modelled by rocky outcrops.

The soil is quite dry offering good drainage and contributes to the healthy state of the vines each year. This environment is therefore ideal for vine-growing and for the creation of high-quality Provence rosé wines.

The estate has some ambitious projects, including the development of wine tourism. Since 2012 a collaborative partnership with Hubert de Boüard (co-owner of Château Angélu, 1st Grand Cru Classé A) has been concluded. This world-renowned consultant oenologist will provide his expertise in all the vinification operations conducted on the estate.

### Vinification

De-stemming, direct pressing, juice selection, racking of the musts, and fermentation at 18°C.

### Tasting notes

A lovely clear colour with luminous, slightly orangey hues. A very fresh, lively bouquet with hints of peach and nectarine. Frank and direct on the palate, with slight mineral hints characteristic of the Cinsault grapes produced on this terroir. Notes of tender white fruits and a hint of exotic fruit (litchi, guava). A long-lasting, very elegant finish.

### Food-wine pairings

Served at 8-10°C, this Côtes de Provence will be ideal with grilled red mullet, Provençal vegetable tart (for example with tomato or marinated peppers), or a Nicoise salad.

### Grape varieties

Grenache 37% Cinsault 36% Syrah 16% Other 11%