



Bertaine Aude Valley Pinot Noir 2020

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| Region: | Aude Valley |
| Soil: | Sand & Limestone |
| Elevation: | 300 to 500m |
| Grape Variety: | 100% Pinot Noir |
| Winemaker: | Hilde Chevillot |
| Alcohol: | 13% |



Background: Bertaine et Fils is a range of modern varietal wines sourced from the cool-climate Aude Valley and named in honour of Jacques Bertaine, one of the region's most prominent grape growers.

Sourcing: The vineyards of the Aude Valley are planted in the foothills of the Pyrenees, alongside the river that flows down to join the Canal du Midi at Carcassonne. The 20 year old, low-yielding vineyards benefit from high elevation and cool evenings to create elegant and varietally expressive wines.

Winemaking: Hand picked into small bins before a total de-stemming and long, cool maceration. Fermented in open stainless steel tanks before partial maturation in two and three year old French oak for six months.

2020 Vintage: A later vintage but a healthy one in the Aude Valley. Whilst elsewhere had minimal rain and some heat the south managed through above average humidity and rainfall that made for vineyard challenges but the result seemed only to have benefitted the berry development even with present disease pressure. The berries achieved full ripeness, have fine acidities and fragrant flavours. 2020 was a strong vintage with good fruit concentration.

Tasting Note: A vibrant Pinot Noir displaying aromas of ripe plums, dark cherries and subtle savoury spice. The palate is ripe and smooth with a core of red berry fruit flavours balanced by bright acidity. Notes of forest floor and smoky spice add complexity before fine tannins provide detail to the finish. Pair with a warm mushroom and parmesan salad with baby lentils.