



2017 Aude Valley Pinot Noir

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.

2017 Vintage: This was a challenging growing year for much of Europe as indeed it was for the South of France. The late April cooling from the North bringing risk of frost held at bay for many by the lighting of small vineyard row fires. Bunches were reduced and whilst the Summer warmth was long with limited rain events, the masterful vineyard management of the South ensured the resultant quality was very good. Smaller bunches of fully ripe flavours and tannins and slightly higher than expected natural acidity has ensured some excellent wines will come from 2017.

Tasting Note: Bright red in colour with a lifted and expressive nose of ripe plums, dark berries and exotic spice. The palate is rich and supple with a core of sweetly fruited red berry and dark cherry flavours balanced by bright acidity. Notes of forest floor and smoky spice add complexity before fine tannins provide definition to the finish.