



2018 Bertaine Aude Valley Rose

Region:	Aude Valley
Soil:	Sand & Limestone
Elevation:	300 to 500m
Grape Variety:	100% Syrah
Winemaker:	Hilde Chevillot
Closure:	Screwcap
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 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 25 year old, low-yielding vineyards benefit from high elevation and cool evenings to create elegant and varietally expressive wines.

Winemaking: Made solely from Syrah and given a short maceration (a few hours) sufficient to impart colour and texture. Following a soft pressing, the juice is given a cool fermentation in stainless steel and allowed to ferment to almost complete dryness. Maturation on lees in stainless steel adds texture and malo-lactic fermentation is prevented to ensure vibrancy.

2018 Vintage: After the challenging conditions to some for the 2016 and 2017 vintage, the 2018 was equally hard work, but is of welcome relief. Winter and Spring rains were plentiful following of heat of late 2017. The soils were replenished and the fruit for 2018 looked very good all the way through with very careful management. 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. 2018 is looking very good.

Tasting Note: Very pale pink in colour, sitting well within the classic Provence "pale and dry" spectrum. The nose is aromatic and sweetly perfumed with aromas of strawberries and rose petals. The palate is a revelation compared to previous vintages, elegant and effortless with light berry and candied fruit drop flavours lingering long on a soft, dry finish.