



**Wine.com Presents:
The Biodynamic Duo: Michel Chapoutier & Gérard Bertrand**

COTE DES ROSES

Côte des Roses celebrates the Mediterranean lifestyle. The Languedoc appellation stretches along the Mediterranean coast from the Spanish border as far as the city of Nîmes, along the foothills of the Montagne Noire and the Cévennes. The soils are highly varied, mainly with hard limestone and schist, but also gravel transported by the rivers of the Languedoc region. The warm, windy climate (“semi-arid Mediterranean climate with mild winters”) helps the grapes to ripen in good, healthy condition, while retaining all their fresher qualities thanks to the altitude and the influence of the sea which eases the scorching summer heat. The bottle is original with its base in the shape of a rose, created by a young designer from the Ecole Boule. A wine to be given in the same way you would offer a bunch of roses!

COTE DES ROSES ROSE

Winemaking Process: The various grape varieties are harvested separately when each right ripeness level. The winemaking process is managed characteristics of the grape varieties and the qualities of harvested by machine with a built-in sorting system. cooled down to 8°C and transferred to the press to Particular attention is paid to the pressing to ensure that juice is kept. The juice is then left to settle according that is being targeted. Fermentation lasts between 15 and on the degree of clarification and the temperature. Finally, is bottled quite early to preserve the fresh, fruity.

Tasting Notes: A wine to celebrate the Mediterranean Art of Living! Its originality lies in its original rose-shaped bottle, created by a young designer from Ecole Boule. This cuvée boasts a lovely yellow color with golden tints. It is fresh. A soft, pale, brilliant pink with bluish tints developing over time towards more orangey nuances. The bouquet releases aromas of summer fruits, cassis and redcurrant. Floral notes of rose along with hints of grapefruit complete the picture. The finish is fresh, offering notes of candy. On the palate the impression is fresh and full, with great aromatic persistence and balance.

M.CHAPOUTIER

La Combe Pilate (pronounced “La kohm pē-lot”) is a hillside vineyard on Michel Chapoutier’s property where Michel pushes the boundaries on the biodynamic concept with his experimental range called “The Alchemy Wines”. The symbol on La Combe Pilate’s label is the alchemic symbol for spirit and is linked to Chapoutier’s biodynamic philosophy – to respect and transform the raw material into a high-quality product while showcasing the spirit of the land. The Collines Rhodaniennes IGP is characterized by the hills and valleys that surround the Rhône River.

M.CHAPOUTIER LA COMBE PILATE

Winemaking Process: 100% Viognier grown in soil of clay, quartz, limestone gravel and loess. Hand-harvested at optimum maturity and aged on the lees for 10-11 months.

Tasting Notes: Pale gold. Aromas of grapefruit and slightly toasted almonds with hints of bergamont and linden trees. The palate has a broad entry and generous on the mid-palate. The citrus nose compliments hints of linden and soft spice. This all give way to a long-lingering and savory finish.

GERARD BERTRAND CHAT. L'HOSPITALET

Located on the coast, Château de l’Hospitalet looks down on the Mediterranean from a height of a hundred meters. Having a semi-arid Mediterranean climate with mild winters, the vineyard enjoys exceptional climatic conditions: the quantity of sunshine and the heat stored during the day by the limestone and released to the grapes at night, and the effect of the Mediterranean which reduces temperature differences and the altitude which counteracts the summer heat. Two types of soil contribute to the generosity, aromatic complexity and liveliness and freshness of this cuvée: the Gargasian marl-limestone at the foot of the cliff is rich in fossils and provides water to the vine stocks all through summer in spite of the absence of summer rain; and the red Mediterranean soil from the Barremian period, formed on compact grey-blue limestone and reclaimed from the garrigue, enables the production of rich and concentrated wines.

CHATEAU L'HOSPITALET GRAND VIN ROUGE

Winemaking Process: Picking ripe, healthy grapes is the key to quality. The grapes are picked by hand and immediately transported into the winery in wooden tubs. The grapes are sorted, de-stemmed and transferred into temperature - controlled vats and vinified separately. Maceration lasts around 20 to 25 days. The wines then spend 12 – 16 months in new 225- liter casks with occasional lees stirring. This cuvée is made from the best barrels of each grape variety.

Tasting Notes: A bright, ruby-red color. The intense nose carries predominant aromas of spices and red fruit (strawberry). On the palate, the fine, silky tannins enhance the fruity freshness of the wine.
