Bertrand Cigalus Red

Description:

A serious, rich red from Gérard Bertrand's Domaine de Cigalus in the Aude, made from a seven-grape blend combining Bordeaux varieties with southern Rhône grapes. It's full-bodied and concentrated, with ripe black fruit, spice and a savoury, herbal edge. New French oak adds plenty of toast and structure, but there's enough fruit and acidity to carry it. The tannins are impressively smooth, giving the wine a polished texture despite its considerable weight.

Tasting notes:
Blackberry, black cherry, plum, liquorice, mint, toasted spice, velvety tannins

Allergens:
Contains sulphites.

Dish Pairing:

- Roast lamb
- Beef fillet or ribeye
- Slow-cooked beef
- Mature hard cheeses

Talking Point:

Cigalus is one of Gérard Bertrand's flagship wines and comes from his biodynamically farmed estate near Narbonne. The blend brings together Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah, Grenache Noir, Carignan and Caladoc. The different varieties are vinified separately, with Syrah and Carignan fermented as whole bunches, before being blended just before bottling. The wine then spends at least a year in new 225-litre French oak barrels. The estate has been certified biodynamic by Demeter and organic since 2002.