

Heritage



Winemaker's note

Hérésie redefines the Corbières wines.

Berries are sourced from emblematic and historical South of France terroirs, providing an elegant, well-balanced wine with silky tannins.



Syrah is located in cooler areas and brings black fruit and spices. Grape varieties are vinified separately traditionally with a vatting period of 10 days.

The Grenache Noir is entirely destemmed and a maceration at a lower temperature for 5 days allows the fruit to express itself, giving elegance and roundness. The wines are racked at the end of the malolactic fermentation.



Tasting notes

The robe is a deep purple red. The nose is beautifully complex, with notes of red fruits and spices. the Syrah brings the aromas of fruits and spices, the Mourvèdre the notes of liquorice. The palate is balanced with great freshness and velvety tannins.

To be enjoyed at 18°C with a roast rack of lamb, game birds or mature cheeses.



Grape varieties

Grenache, Syrah, Mourvèdre





GÉRARD BERTRAND