

Domaine de la Berthete

Region: Rhone Valley

Information: The domain was created in 1950 and has been owned since 1993 by Pascal Maillet and his family. Soon after graduation, Pascal, who majored in computer science, decided to settle in at the domain and produce his own wine. He has since then planted new vines, Syrah, amongs others, and invested in brand new equipment for the cellar in order to improve the vinification process.



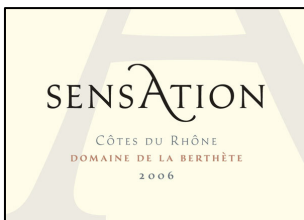
Pascal Maillet

The domain yields about 200,000 bottles that cover three AOC areas: Côtes du Rhône Villages (Red and White), Côtes du Rhône (Red and Rosé) and Vin de Pays de la Principauté d'Orange (Red et Rosé). It contains traditional varietals averaging 32 years of age, such as Grenache, Syrah, Carignan, and Cinsault for the reds, and Grenache Blanc and Bourboulenc for the whites. Harvesting is done by hand. The vinification process is traditional and the wine is kept in vats for periods of one to two weeks at controlled temperatures. Bottling is done at the domain.

Since the domain mostly contains older vines growing on a calcareous clay soil, it yields wines that, although highly fruity and aromatic, have a strong and tonic backbone.

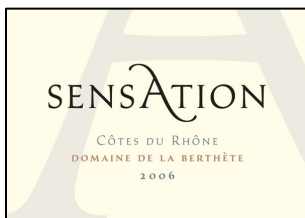
This estate practices Sustainable Farming.
Winemaker: Pascal Maillet.

The Wines:



Cotes du Rhône Sensation Red

50% Grenache, 25% Syrah, 20% Carignan, and 5% Cinsault from 15 to 50 year old vines. 15% the of cuvee comes from Cotes du Rhone Village's vines aged for 12 months in new French oak barrels. Pascal Maillet, owner and winemaker of the estate, blends this wine specifically for Bourgeois Family Selections. The vineyards are planted on chalky-clay soil with "gallet roubles", typical of the Châteauneuf-du-Pape region. A true baby Chateauneuf profile and one of the best value priced Cotes du Rhone in the market.



Cotes du Rhône Sensation White

80% Grenache Blanc and 20% Bourboulenc aged for 8 months in stainless steel tanks. Pascal Maillet, owner and winemaker of the estate, blends this wine specifically for Bourgeois Family Selections. The vineyards are planted on chalky-clay soil with "gallet roubles", typical of the Châteauneuf-du-Pape region. This is a declassified Cotes du Rhone Villages and has a very limited production.



Cotes du Rhône Sensation Rose

55% Cinsault, 25% Grenache, 15% Carignan, and 5% Syrah. Pascal Maillet, owner and winemaker of the estate, blends this wine specifically for Bourgeois Family Selections. The vineyards are planted on chalky-clay soil with “gallet rouses”, typical of the Châteauneuf-du-Pape region. A true expression of Southern French Rose and one of the best value priced Cotes du Rhone Rose in the market.