



Domaine Bertrand-Bergé, La Boulière

AOP Fitou, Languedoc-Roussillon, France

Domaine Bertrand Bergé is a true family story rooted in Paziols, in the rugged Hautes Corbières at the heart of Fitou. For six generations, the Bertrand family has farmed 40 hectares of organic hillside vineyards, surrounded by limestone and ancient stones. This is where bold, precise, sunlit wines are born, shaped by wild terroir and the passion of the people behind them.



PRESENTATION

La Boulière is a small production red wine born at altitude, with only around 5,000 bottles made. It blends Mourvèdre (50%), Carignan (25%), and Grenache Noir (25%), capturing a true Mediterranean spirit while staying beautifully fresh. The first vintage was 2011, and the vines are about 20 years old. The name La Boulière is a nod to the sea of ancient stones where the vines take root. A rocky, windswept landscape, almost like a hidden little world of its own.

TERROIR

The vines grow on poudingue soils, a fascinating fossilized riverbed of rounded pebbles formed over 30 million years ago during the Oligocene. This high altitude site, shaped by marine breezes, brings tension and balance to the fruit as it ripens. The estate is farmed organically, with yields kept around 30 hl/ha.

WINEMAKING

Harvest is done entirely by hand. In the cellar, grapes are destemmed, carefully sorted, then gently crushed. Vinification follows a traditional approach, with punch downs and pump overs, plus precise temperature control throughout fermentation. Maceration lasts about three weeks, followed by pneumatic pressing. Aging takes place over 18 months. Carignan and Grenache rest in tank, while Mourvèdre is aged in 600L demi-muids. Bottling happens in August. The wine is neither fined nor filtered, keeping all its texture and energy intact.

VARIETALS

Mourvèdre 50%, Carignan 25%, Grenache noir 25%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. No..

AGEING POTENTIAL

5 to 10 years

TASTING

La Boulière is generous but always bright. You get the depth of Mourvèdre, the backbone of Carignan, and the vibrant fruit of Grenache. It is a lively, mineral driven red with great length and a fresh, easy finish, like a sip of the Mediterranean over warm stones.

FOOD PAIRINGS

Perfect with bold, sunny dishes. Think rosemary roasted lamb, slow cooked beef stew, or herb grilled vegetables. It is also a great match for BBQ ribs, spice rubbed chicken, a big charcuterie board, or aged cheeses after dinner. A red made for long tables, good laughs, and relaxed evenings.



Artisans Partisans

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



REVIEWS AND AWARDS

JEB DUNNUCK 95

"Mostly Mourvèdre (there's 25% each of Carignan and Grenache), the 2019 Fitou La Boulière has a Châteauneuf du Pape-like vibe in its mulled red and black fruits as well as ground pepper, garrigue, and Provençal spice-like aromatics. These all carry to the palate, where it's medium to full-bodied, has a ripe, layered, opulent mouthfeel, ripe tannins, and outstanding length. It's one of the gems in the lineup, as well as one of the finest Fitou out there. Bravo. Enjoy bottles over the coming decade."
Jeb Dunnuck, Jeb Dunnuck, 02/08/2023

