

ART DE VIVRE

AOP Languedoc

Creations



Winemaker's note

Art de Vivre pays homage to the Mediterranean cradle, its preserved nature and its artists. Its unique bottle, made of natural clay, is an evocation of the first amphoras. Made from emblematic grape varieties of the South of France, this wine is an invitation to celebrate a vineyard that is twice a thousand years old, witness to a civilization and a living heritage of rare beauty.



Winegrower's note

Slow ripening and late harvesting (from the end of September to mid-October) are the secrets to obtaining ripe, healthy and concentrated grapes. This also favours the extraction of colour and aromas during fermentation and maceration.

The grapes are harvested by hand and sent to the cellar with some of them. The grapes are de-stemmed, then put in stainless steel tanks for macerations of around 15 to 20 days. Part of the wine is then racked and put into barrels for a period of 8 months.



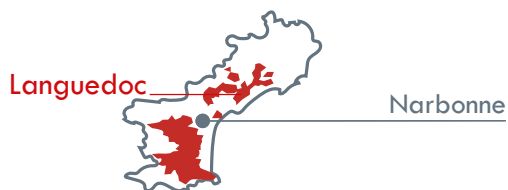
Tasting notes

Endowed with a beautiful brilliant ruby red colour, this complex and elegant wine offers delicious aromas of ripe red fruits, a round palate with well-balanced melted tannins.



Grape varieties

Syrah, Grenache, Mourvèdre



Serve at 18°C with grilled meats and Mediterranean dishes

www.gerard-bertrand.com/en/wines/art-de-vivre-languedoc



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