

# ART DE VIVRE

## AOP Clairette du Languedoc Adissan

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

The harvest of this ancestral grape variety is carried out in the morning between 5am and 8am in order to preserve its freshness. The harvest is carried out from the beginning to the end of September by plot selection. The grapes are directly put in the press and pressed under neutral gas in order to preserve a nice aromatic freshness. Only the first juices are selected.

Fermentation is stopped by cold, at a controlled temperature between 13°C and 15°C to reach 12 grams of sugar.



### Tasting notes

Its elegance makes this cuvée a reference of the appellation.

This wine has an elegant straw-yellow colour decorated with green reflections that reflect its youth, a youth that can be found in the aromatic palette, carried on white flesh fruits (pear and peach) and plum.

The palate is fresh, elegant and harmonious.

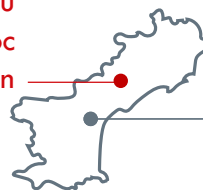
To serve at 10°C as an aperitif or with fish and salads.



### Grape varieties

Clairette du Languedoc Adissan

Clairette du  
Languedoc  
Adissan



Narbonne



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### 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.



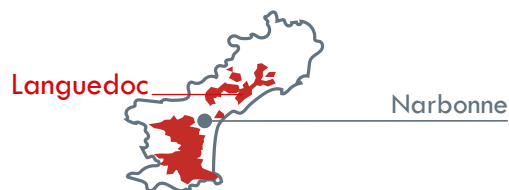
### Tasting notes

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](http://www.gerard-bertrand.com/en/wines/art-de-vivre-languedoc)



GÉRARD BERTRAND