

PRIMA NATURE GRENACHE ROSÉ

IGP Pays d'Oc



Act for planet



Winemaker's note

Prima Nature is a range of wine without added sulfites which offers particularly pure, generous and intense aromas. Each cuvée, whose composition is reduced to the essential, expresses the character and taste of the fruit and the terroir. This wine is born from the knowledge of Gérard Bertrand and his enologists, who have a unique expertise in sulfite-free winemaking. The wines are grown according to organic standards which requires a high quality of the grapes. Prima Nature is also a vegan range for consumers who reject animals exploitation. Intense and fruity, Prima Nature will provide you a unique experience of the terroir while respecting the environment.



Winegrower's note

The winemaking process is precise and very precise given the fact that we do not use sulfites or oenological inputs at any stage of the winemaking or bottling process. On reception, the grapes are immediately cooled to 8°C and pressed, taking care to remove the press juices. The juices are cold-settled in order to promote natural clarification of the musts and the elimination of oxidizable compounds by precipitation.

Alcoholic fermentation is quickly started at fermentation temperatures regulated between 17 and 18°C. At the end of fermentation, the wine is raked in order to keep some fine lees which will be the anti-oxidant base of the wines during their maturing before bottling. This takes place early enough in the year to preserve the unique aromatic expression of this wine and to keep all its qualities over time.



Tasting notes

This cuvée has a beautiful pale pink colour and reveals delicate and tasty aromas of red fruits, raspberry and strawberry on the nose.

The palate is delicate and opens on floral notes.

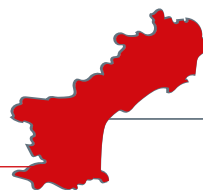
It is a fresh and fruity wine to be enjoyed at 10°C as an aperitif, with salads, or exotic dishes.



Grape varieties

Grenache

Pays d'Oc



Narbonne

