

PRIMA NATURE MERLOT

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

Our work begins in the vineyard, with precise and meticulous selection of the plots most suitable for producing this type of wine (90% of the final result depends on this painstaking work): the vines must be in perfect health, with strong, fresh, dense foliage and grapes which have reached optimal maturity. The window for successful harvesting of the fruit is very narrow, the acid/sweetness balance and maturity of the tannins being so crucial to this type of wine.

The vinification process for the reds is very traditional, aside from the fact that we do not use SO₂, or any other additive. The grapes are de-stemmed then left to macerate for around ten days. During this time our only extraction work involves pumping over daily to release the full potential of the fruit. The grapes are then pressed, with the presses kept separate, and the wines are then racked in order to remove the coarser lees before malolactic fermentation begins. After fermentation the wines are racked again, then cooled to ensure optimal stability in the vat.



Tasting notes

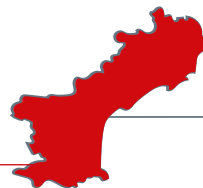
This wine has a beautiful deep red colour with garnet reflections. This round and fruity Merlot reveals greedy aromas of subtly spicy red fruits.



Grape varieties

Merlot

Pays
d'Oc



Narbonne

Serve at 16°C with a risotto or vegetable wok.



GÉRARD BERTRAND