

AUTREMENT CABERNET SAUVIGNON

IGP Pays d'Oc



Act for planet



Winemaker's note

More than an organic wine, Autrement is first and foremost a premium wine meeting the stringent quality requirements common to all the wines Gérard Bertrand. Such constant quality is ensured by the blending of the different terroirs. This range fully expresses Gérard Bertrand's commitment to the environment, recognized by the ECOCERT certification, guaranteeing organic production, a benchmark label for French consumers (85% brand recognition in France), with eco-friendly packaging (labels in recycled paper, untreated cardboard and natural Procork corks). This range is part of our policy of sustainable development focused on preserving our wine-growing landscapes and the drive for a style of farming which respects biodiversity. Ardent defenders of ecology, people enjoying "healthy products", wine-lovers and gourmets looking for new sensations will all find that the Autrement wines live up to their expectations.



Winegrower's note

The berries are harvested manually once they reach maturity. They are destemmed and placed in a vat to macerate, using the traditional method, for 10 to 15 days. The frequency of the pumping over is determined by regular tasting of the musts in order to extract the best from the grapes. This is followed by malolactic fermentation. This wine is aged in vats for a few months to preserve its freshness and fruitiness.



Tasting notes

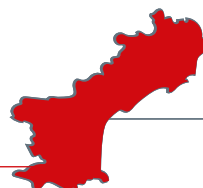
This 100 % Cabernet Sauvignon has a beautiful dense colour with light violet tints. The bouquet reveals fruity aromas of blackcurrant, blueberries and plums, accompanied by spicy notes of peppery spices and aromatic plants from the garrigue. With an attack that is both supple and aromatic, it is round on the palate. Intensely fruity and subtly spicy.



Grape varieties

Cabernet Sauvignon

Pays
d'Oc



Narbonne

Serve at 16°C with grilled meat, game or fowl, and ripe or blue cheese

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