

AUTREMENT LANGUEDOC ROUGE

AOP Languedoc



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, recognised 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 grapes are picked once they have reached their peak phenolic ripeness to extract a maximum of aromas and the very best tannins. After destemming, the grape varieties are vinified separately and traditionally in stainless steel vats to bring out their individual potential. After completion of the malolactic fermentation, they are blended and left to age in stainless steel vats. After light fining and bottling, the wine is kept for a few months before marketing.



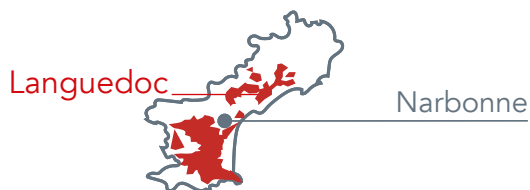
Grape varieties

Syrah, Grenache, Mourvèdre



Tasting notes

A dark red colour with shimmering violet flashes. The nose expresses complex aromas of soft red and black fruits (raspberry and blackcurrant) backed by subtle underlying notes of peppery spices. The fresh initial taste on the palate blossoms into a lovely round, nicely balanced, full body. Its smooth texture gives incomparable distinction supported by perfectly ripe, silky tannins. The lively finish, long on the palate, brings further nuances of leather, liquorice, coffee and peppery spices.



To be enjoyed at 16°C to accompany duck or lamb, a tian of eggplant, grilled tuna with tomato purée, beef or matured cheese.

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