

Act for planet



Winemaker's note

G rard Bertrand is dedicated to protecting biodiversity and winemaking landscapes. He invites you to discover these wines, Change, made on vineyards being converted to organic growing methods. Choosing Change is a socially conscious act, supporting committed winemakers. It is also a guarantee of intense, fruit-driven wines, with a generous palate.



Winegrower's note

The grapes are picked when they are perfectly ripe and at night to take advantage of the cooler temperatures and reveal all the potential of these varieties. They are sorted meticulously on reception and then worked on in a neutral gas atmosphere to minimize the risks of oxidization of the musts. The grapes are destemmed, chilled to 8 C and sent to the press to extract the must. Particular attention is paid to the pressing in order to preserve only the first and best quality juices. The juice is then left to settle for varying lengths of time according to the aromatic profile required. Fermentation lasts between 15 and 30 days depending on the degree of clarification and the temperatures applied. The musts are vinified in temperature-controlled stainless-steel vats at a low temperature (16 C) to preserve the freshness and integrity of the aromas. Chardonnay: The feature of this varietal resides in its noble aromas (hints of citrus and white blossom) and the delicate wines it makes. Viognier: This varietal stands out by its great aromatic wealth (apricot, peach, spices, dried fruits) and the strength and complexity of its wines. It is also very stable with regard to oxidization. After a light fining process comes the blending. The wines are then matured on the fine lees to preserve their fresh, fruity character until bottling.



Tasting notes

Pale yellow in colour with amber reflections, the nose is powerful and complex, with aromas of white flowers, acacia, citrus fruit, grapefruit and orange blossom. Fresh and fruity, unctuous and fat, it offers pleasant flavors of honeysuckle, ripe pear and spices. With a beautiful liveliness, the palate lingers and offers a beautiful finish with freshness and tension.

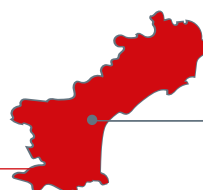
Serve at 8-10 C as an aperitif or with salads and grilled fish.



Grape varieties

Chardonnay, Viognier

Pays d'Oc



Narbonne

