

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 harvested when perfectly ripe to reveal all the potential of the varietals. They are sorted meticulously on picking and on reception. The grapes are destemmed and crushed before going into the vats. Maceration lasts between 12 and 20 days before pressing. Cabernet Sauvignon: This powerful, tannic varietal requires frequent strong aeration during fermentation to channel the strength of its tannins. Crushing is minimized to favour the extraction of only the noblest elements. Merlot: The features of this grape varietal are its early ripening, its ripe fruit character and silky-smooth tannins. It demands a great deal of finesse during the vinification to prevent any "fading" of its aromas. Temperatures are controlled and managed precisely in order to favour the expression of the Merlot aromas and extract a dense, silky tannic structure. The press wines are isolated and are not blended into the wine. After a light fining process comes the blending. The wines are then matured in stainless-steel or cement vats for 6 to 12 months



Tasting notes

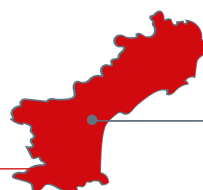
Endowed with a dark and dense ruby robe. The powerful nose develops aromas of red berries, cherry, wild strawberry, accompanied by intense notes of spices, prune as well as leather and truffle. On the palate, the wine is supple and aromatic (aromas of peppers, eucalyptus and mint). Round and elegant, structured and powerful, the finish lingers on the palate with elegant and melted tannins.



Grape varieties

Merlot, Cabernet Sauvignon

Pays d'Oc



Narbonne

Serve at 16 C with grilled meats and cheeses.

