

# COTE DES ROSES PINOT NOIR

IGP Pays d'Oc

Créations



## Winemaker's note

Cote des Roses celebrates the Mediterranean lifestyle. The Languedoc appellation stretches along the Mediterranean coast. The soils are highly varied, mainly with hard limestone and schist, but also gravel transported by the rivers of the Languedoc region. The bottle is original with its base in the shape of a rose, created by a young designer from the Ecole Boule. A wine to be given in the same way you would offer a bunch of roses!



## Winegrower's note

The grapes are harvested in late September once they are perfectly ripe. Yields are controlled to ensure good concentration and elegant tannins.

The grapes are destemmed before being placed in vats for a maceration period of 10 to 15 days.

The polyphenols are gently extracted by punching down and pumping over, following a daily tasting process.

The wine is partially matured in 225-litre barrels for several months to give it aromatic complexity whilst retaining the fruitiness and elegance of this grape variety.



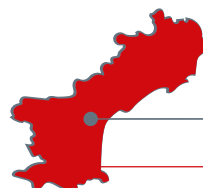
## Tasting note

Fresh fruit aromas of Morello cherry, wild raspberry and spices. Velvety, wonderfully full texture, silky tannins, and an elegant, well-balanced finish.



## Grape varieties

Pinot noir



Narbonne

Pays  
d'Oc

Serve at 15-16°C with roasted or grilled meat, chicken tagine or mature cheese

[www.gerard-bertrand.com/en/wines/cote-des-roses-pinot-noir](http://www.gerard-bertrand.com/en/wines/cote-des-roses-pinot-noir)



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