

NATURAE GRENACHE ROSÉ

IGP Pays d'Oc



Act for planet



Winemaker's note

Naturae is a range of wine without added sulfite which offers particularly pure, generous and intense aromas. Each cuvée, whose composition is reduced to the essential, expresses the character and taste of the fruit and the terroir. This wine is born from the knowledge of Gérard Bertrand and his enologists, who have a unique expertise in sulfite-free winemaking. The wines are grown according to organic standards which requires a high quality of the grapes. Naturae is also a vegan range for consumers who reject animals exploitation. Intense and fruity, Naturae will provide you a unique experience of the terroir while respecting the environment.



Winegrower's note

The vinification process is thorough and very precise, since we use neither sulphur nor any oenological inputs at any moment during the winemaking or bottling stages. When they reach the winery, the grapes are immediately cooled to 8°C and then pressed; we carefully separate the press juices. The juices are left to settle under cold conditions in order to encourage natural clarification of the musts and elimination of the oxidisable compounds by precipitation.

Alcoholic fermentation is then quickly started up at a controlled temperature of 17 to 18°C. At the end of fermentation the wine is racked in order to keep some of the fine lees which will form the antioxidant base of the wines during the maturing process prior to bottling. The wines are bottled fairly early in the year in order to conserve their unique aromatic expression and preserve all their qualities over the long term.



Tasting notes

This cuvée has a beautiful pale pink colour and reveals fine and tasty aromas of red fruits, raspberry and strawberry on the nose.

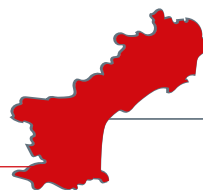
The palate is delicate and opens on floral notes.



Grape varieties

Grenache

Pays d'Oc



Narbonne

It is a fresh, fruity wine to be served at 10 - 12°C as an aperitif or with salads, barbecues and exotic dishes.

