

PRIMA NATURE CHARDONNAY

IGP Pays d'Oc



Act for planet



Winemaker's note

Prima Nature is a range of wine without added sulfites 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. Prima Nature is also a vegan range for consumers who reject animals exploitation. Intense and fruity, Prima Nature will provide you a unique experience of the terroir while respecting the environment.



Winegrower's note

The vinification process is very complex, especially since we do not use sulfites or other additives. The grapes are immediately pressed, with cold must settling in order to encourage the oxide compounds in the must to stabilize naturally. Alcoholic fermentation is very quick, and takes place in a controlled environment. During fermentation the temperature is restricted to 18°C. The wine is purified by racking, before malolactic fermentation and a further racking phase at controlled temperatures.

The wines are bottled relatively early, to preserve their full aromatic character. The wines continue to mature in the bottle.



Tasting notes

Endowed with a beautiful luminous robe with golden reflections, this cuvée reveals delicate notes of citrus fruits and white flowers. Round and harmonious, this cuvée offers delicious aromas of vanilla and gingerbread. This wine has elegance and lightness as well as a very nice balance.

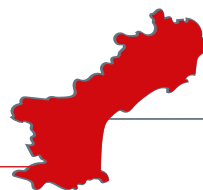
Serve at 12°C as an aperitif, with pesto pasta or vegetable risotto.



Grape varieties

Chardonnay

Pays
d'Oc



Narbonne

