PRIMA NATURE SYRAH ROSÉ

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 sulfitesfree 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.



The winemaking process is precise and very precise given the fact that we do not use sulfites or oenological inputs at any stage of the winemaking or bottling process. On reception, the grapes are immediately cooled to 8°C and pressed, taking care to remove the press juices. The juices are cold-settled in order to promote natural clarification of the musts and the elimination of oxidizable compounds by precipitation.

Alcoholic fermentation is quickly started at fermentation temperatures regulated between 17 and 18°C. At the end of fermentation, the wine is racked in order to keep some fine lees which will be the anti-oxidant base of the wines during their maturing before bottling. This takes place early enough in the year to preserve the unique aromatic expression of this wine and to keep all its qualities over time.





GÉRARD BERTRAND



Tasting notes

This cuvée has a beautiful brilliant pink colour and reveals delicious aromas of red fruits, blackcurrant and redcurrant on the nose. The palate opens with delicate floral, rose and grapefruit notes, with a fresh, greedy strawberry finish. This wine is very aromatic, remarkably light and well-balanced.

Serve at 12°C as an aperitif, with Mediterranean salads or grilled food.

