

RÉSERVE SPÉCIALE CABERNET SAUVIGNON

IGP Pays d'Oc



Creations



Winemaker's note

Gérard Bertrand is passionate about the Mediterranean Art de Vivre and is a specialist producer of premium wines from the south of France. In his Réserve Spéciale range he reveals the elegant, generous array of fruity flavours produced by the very best terroirs in the region. The exceptional terroirs of the Languedoc enjoy optimum sunshine and low rainfall, bringing out all the complexity of the region's emblematic grape varieties and thus producing top-quality wines.



Winegrower's note

The grapes are handpicked and destemmed before going into the vats for maceration lasting 10 to 15 days. Pumping-over operations extract the best out of the skins prior to pressing. Some of the wine is matured for 10 months in barrels before being bottled.



Tasting notes

Endowed with a very deep colour with purple reflections, the nose develops intense aromas of black fruits such as blackcurrant, blueberry and plum, but also very varied aromas of peppers, eucalyptus and mint. The palate is concentrated, structured and powerful. The tannins are elegant and mellow.

Serve at 18°C with roast beef, poultry or mature cheeses.

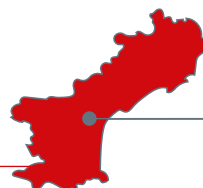
<http://en.gerard-bertrand.com>



Grape varieties

Cabernet Sauvignon

Pays
d'Oc



Narbonne



GÉRARD BERTRAND