

NATURALYS MERLOT

IGP Pays d'Oc



Act for planet



Winemaker's note

Driven by a life-long passion for the beautiful wine-growing landscapes of the South of France, Gérard Bertrand's Naturalys collection is a range of wines produced entirely from Organic grapes. Gérard Bertrand's commitment to sustainable farming has been recognized with ECOCERT certification, guaranteeing Organic production, environmentally-friendly packaging (labels made from recycled paper, untreated cardboard, low-environmental impact corks), and a low carbon footprint thanks to the proximity of the production and distribution sites. Naturalys range is above all a collection of premium wines, designed to ensure maximum pleasure while reflecting the distinctive character of the grape varieties and their terroir.



Winegrower's note

The grapes are hand-picked, when they have reached optimal maturity, and de-stemmed for traditional winemaking (10 to 15 days of maceration) in temperature-controlled stainless steel vats. The must is regularly pumped-over to extract the fruit's rich aromas, tannins and colour. The wine is fermented and matured in the stainless steel vats in order to preserve its fresh, fruity character. The wine is bottled after 6 months of maturing.



Tasting notes

The robe is deep red with light purple reflections. On the nose, there are notes of wooden fruits (blackcurrant, wild strawberry), sweet spices and undergrowth.

The attack on the palate is supple and aromatic, in harmony with the notes revealed on the nose. A smooth and elegant structure with soft tannins is an indicator of the perfectly controlled winemaking process.

Best served at 18°C, with grilled red meats and fine cheeses.

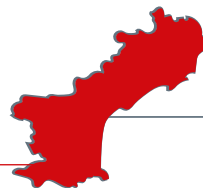
<https://en.gerard-bertrand.com/products/naturalys-merlot>



Grape varieties

Merlot

Pays
d'Oc



Narbonne



GÉRARD BERTRAND