

CHANGE CABERNET SAUVIGNON

IGP Pays d'Oc



Act for planet



Winegrower's note

G rard Bertrand is dedicated to protecting biodiversity, vineyards and landscapes. He invites you to discover Change, a range of wines from vineyards converted to organic farming. Choosing Change is a socially conscious act, supporting committed winemakers. It is also a guarantee of intense, fruit-driven wines, with a generous palate.



Winemaker's note

The berries are harvested manually once they reach their optimum maturity. They are destemmed and vatted in stainless steel tanks. The alcoholic fermentation takes place under a temperature control to extract a maximum of the fruit from the skins. During the maceration phase, a pumping over is carried out regularly to extract the aromas, colors and tannins. After the malolactic fermentation, a part of the wine is matured in 225-liter Bordeaux barrels for 8 months, bringing melted tannins. The other part is put into stainless steel tanks to bring an aromatic complexity to the blend. After a light fining, the wine is bottled.



Tasting notes

The robe shows hints of purple.

The nose is fruity, with notes of blackcurrant, blueberry and plums.

This wine has a fine length on the palate.

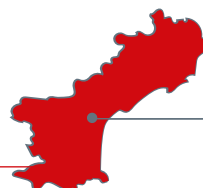
To be served between 16 and 18 C, paired with cold meat, red meat cooked with mushrooms and vegetables.



Grape varieties

Cabernet Sauvignon

Pays
d'Oc



Narbonne

<https://www.gerard-bertrand.com/>



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