

ORANGE GOLD

Vin de France



Créations



Winegrower's notes

Orange Gold pays tribute to the first orange wines made in Georgia, 4500 years ago. Gérard Bertrand's will is to create a new orange wine profile with a lot of freshness. With a distinctive naming, Orange Gold pays tribute to the power of the Sun and the beautiful sunsets of the South of France.



Winemaker's notes

A very precise monitoring and selection of the berries is made in order to obtain perfectly ripe berries and stalks. The hand-picked grapes are delicately carried to the winery where they are vatted without any destemming or crushing. A semi-carbonic maceration is made from 10 to 15 days with a light pumping over. To obtain a tannin/colour balance, the grapes are devatted, pressed and the wine is blended in a stainless steel tank to finish the fermentation. At the end of fermentation, the wine is put into barrels to complete its maceration.



Tasting notes

A complex and scented nose, very fresh, overflowing with peach, apricot and mirabelle aromas.

The mouthfeel is round, suave with a delicate texture, clear and tasty notes. This wine is well-balanced and complex thanks to the tannins that structure the body and the spirit.

Pair it ideally with Indian curry dishes, slightly spiced asian cuisine or hard crust cheeses



Grape varieties

Chardonnay, Grenache Blanc, Viognier, Marsanne, Mauzac, Muscat, Clairette

