

ART DE VIVRE RED

AOP Languedoc

Creations



Winegrower's note

Art de Vivre is a tribute to the Mediterranean cradle, its preserved nature and its artists. Its unique bottle, made of natural clay, is an evocation of the first amphoras. Made from emblematic grape varieties of the South of France, this wine is an invitation to celebrate a vineyard that is more than two thousand years old, witness to a civilization and a living heritage of rare beauty.



Winemaker's note

From the end of September to mid-October, slow ripening and late harvests are the secrets to ripe, healthy and concentrated grapes. This also favors the extraction of color and aromas during the fermentation and maceration.

The grapes are harvested by hand. They are de-stemmed, then put into stainless steel tanks for macerations of around 15 to 20 days. A part of the wine is then raked and put into barrels for 8 months.



Tasting notes

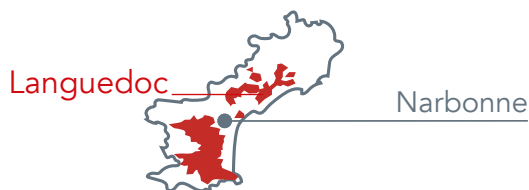
Endowed with a beautiful brilliant ruby red color, this complex and elegant wine offers delicious aromas of ripe red fruits, a round palate with well-balanced melted tannins.

Serve at 18°C with grilled meats and Mediterranean dishes



Grape varieties

Syrah, Grenache, Mourvèdre



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



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