

6ÈME SENS BLANC

IGP Pays d'Oc

Creations



Winegrower's note

As a land of contrasts, Languedoc-Roussillon gives birth to fruity wines, representative of an exceptionally diverse terroir. The foothills of the Corbières and the Minervois, where the garrigue intertwines with the great Mediterranean blue, constitute, with optimal sunshine, the ideal cradle for the cultivation of vines. Here is where the 6th Sense is born, as a promise of the original expression of the typical grape varieties of the South of France. The fruit of the alchemy of climate and earth, the 6th Sense is the ideal consensus of sight, touch, hearing, smell and taste and will lead you to the discovery of your 6th sense.



Winemaker's note

All the grapes are picked by hand when they have reached their optimal maturity. The berries are delicately pressed in a pneumatic press as soon as they arrive at the winery. The juice is cold settled for 48 hours. The alcoholic fermentation is carried out at low temperatures to extract the maximum amount of fruit. A short ageing in vats is carried out before bottling.



Tasting notes

The colour is pale yellow with green reflections.

The nose is very complex, with floral reminiscent of laurel, acacia or boxwood. It also reveals fruity notes of exotic and citrus fruits. The palate is very aromatic, with a good level of acidity and a beautiful freshness that leads to a smooth finish.

To be enjoyed at 12-13°C as an aperitif, with hot and salty starters, fish, poultry and fresh cheeses.

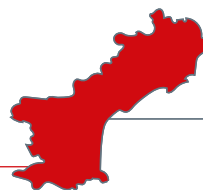
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Grape varieties

White Sauvignon, Chardonnay,
White Grenache, Viognier

Pays
d'Oc



Narbonne



GÉRARD BERTRAND