



GÉRARD BERTRAND

L'ART DE VIVRE LES VINS DU SUD

6ÈME SENS BLANC IGP Pays d'Oc

PRESENTATION:

The contrasted region of the Languedoc-Roussillon produces fruity wines which represent all the exceptional diversity of its terroirs. The foothills of the Corbières and of the Minervois, where the garrigue, bathed in sunshine, looks out over the blue of the Mediterranean, offer the ideal country for vine-growing.

The is the birthplace of the 6^{ème} Sens, carrying all the promise and the inimitable expression of the typical grape varieties of the South of France.

The 6^{ème} Sens, the result of the alchemy of climate and soil, brings the perfect marriage of sight, touch, sense, smell and taste to whirl you away into the discovery of your own 6th sense.

GRAPE VARIETIES:

Sauvignon blanc, Chardonnay, Viognier, Grenache blanc.

VINIFICATION AND MATURING:

All the grapes picked once they have reached their optimal ripeness.

They are delicately crushed in a pneumatic press as soon as they are brought into the cellar.

The juice is cold settled for 48 hours. Alcoholic fermentation is conducted at low temperature for a maximum extraction of the fruit.

The wine is left to age in the vat for a brief period before bottling.

TASTING NOTES:

A pale yellow colour with flashes of green.

The extremely complex, floral nose carries aromas of laurel, acacia or boxwood, with an underlying fruitiness which reveals notes of tropical and citrus fruit.

On the palate it is equally aromatic with a good touch of acidity and a pleasing crisp freshness leading to a suave finish.

To be enjoyed at 12-13°C as an aperitif, or to accompany hot and salty starters, fish, poultry and fresh cheese.

