



GÉRARD BERTRAND

L'ART DE VIVRE LES VINS DU SUD

6ÈME SENS ROSÉ 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.

This 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:

Grenache, Syrah.

VINIFICATION AND MATURING:

All the grapes are hand-picked.

The 6^{ème} Sens is a rosé wine produced by racking off from the vat. The grapes are not left to macerate to avoid extracting too much colour. Fermentation is started after leaving the must to rest and settle for roughly 48 hours. All the operations are conducted under the protection of CO₂ until the start of fermentation, performed at low temperature (15° to 18°C).

The wine is then left on its fine lees until the start of the malolactic fermentation. It is left to age for a brief period in the vat before bottling.

TASTING NOTES:

A lovely, deep pink colour.

The nose reveals appealing aromas of soft red fruit.

On the palate, its pleasing, crisp freshness leads to the flavoursome tang of the finish.

To be enjoyed at 12-13°C as an aperitif, or to accompany Mediterranean summer dishes of eggplant and grilled peppers, mixed salads and grilled meat with herbs.

