



GÉRARD BERTRAND

L'ART DE VIVRE LES VINS DU SUD

6ÈME SENS ROUGE
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:

Syrah, Merlot, Cabernet Sauvignon, Grenache

VINIFICATION AND MATURING:

Coming up to harvest time, the berries are tasted each day for optimal ripeness, then harvested separately as they ripen.

The grape varieties are vinified separately, carbonic maceration being used for some of the Syrah to preserve the integrity of the aromas, while traditional maceration (destemmed harvest) is used for the rest of the Syrah, the Merlot and the Grenache. They are then vinified at controlled temperatures (max 25°C). Some of the wine is aged in wood and the rest in vats to preserve the fruity aromas.

TASTING NOTES:

This wine has a light and very bright ruby-red colour.

The nose is dominated by aromas of red fruit.

In the mouth, 6^{ème} Sens Rouge develops an aromatic palette consisting of blackcurrants, fresh red fruit and vanilla. The tannins are fine and silky and contribute to the nice balance of this wine.

Serve at 16°C with grilled food, roast fowl or cheese.

