



GÉRARD BERTRAND
L'ART DE VIVRE LES VINS DU SUD



PRIMA NATURE – CABERNET SAUVIGNON
IGP PAYS D'OC

WINEGROWER'S NOTES :

Prima Nature is a range of wine without added sulfite which offers particularly pure, generous and intense aromas. Each cuvée, whose composition is reduced to the essential, expresses the character and taste of the fruit and the terroir. This wine is born from the knowledge of Gérard Bertrand and his enologists, who have a unique expertise in sulfites-free winemaking. The wines are grown according to organic standards which requires a high quality of the grapes. Prima Nature is also a vegan range for consumers who reject animals exploitation. Intense and fruity, Prima Nature will provide you a unique experience of the terroir while respecting the environment.

GRAPE VARIETY:

100% Cabernet Sauvignon

WINE MAKER'S NOTES:

Our work begins in the vineyard, with precise and meticulous selection of the plots most suitable for producing this type of wine (90% of the final result depends on this painstaking work): the vines must be in perfect health, with strong, fresh, dense foliage and grapes which have reached optimal maturity. The window for successful harvesting of the fruit is very narrow, the acid/sweetness balance and maturity of the tannins being so crucial to this type of wine.

The vinification process for the reds is very traditional, aside from the fact that we do not use SO₂, nor any other additive. The grapes are destemmed then left to macerate for around ten days. During this time our only extraction work involves pumping over daily to release the full potential of the fruit. The grapes are then pressed, with the presses kept separate, and the wines are then raked in order to remove the coarser lees before malolactic fermentation begins. After fermentation the wines are raked again, then cooled to ensure optimal stability in the vat.

TASTING NOTES:

This wine boasts a deep, dense purple robe, and a nose with red fruit flavours and subtle hints of spices. This is a fruity, concentrated Cabernet Sauvignon. The structure on the palate is smooth and elegant. Serve at 16°C with marinades or eggplant and tomato gratin.

