



GÉRARD BERTRAND

L'ART DE VIVRE LES VINS DU SUD

GRIS BLANC IGP PAYS D'OC

PRESENTATION:

The vines are ideally located in Tautavel area, between Mediterranean sea and Pyrenees mountains, 30 km north to Perpignan in the South of France area.

Grenache is the king of grape varieties when it comes to making light, racy, fruity rosés in contemporary style. The dry and sunny terroir enables Grenache, the emblematic grape variety of the Mediterranean, to express its best aromas.

GRAPE VARIETIES:

Mainly Grenache

METHODE CULTURALE & VINIFICATION:

The grapes are picked by hand and pressed directly.

All the handling operations are carried out in a carbon dioxide atmosphere to protect the delicate aromas of the Grenache grapes until the start of fermentation which is carried out at low temperatures (from 15 to 18°C).

The wine is matured on the fine lees for several weeks before bottling.

NOTES DE DEGUSTATION:

An original rosé with a very pale pink colour plus grey and whitish tints. The bouquet reveals delightful red berry scents.

A slight sparkle on the palate gives the wine all its freshness and brings out its fruit to the full.

The elegant finish is pleasantly fresh and mineral.

To be savoured at 10-12°C as an aperitif, with seafood, Mediterranean-style salads, Asian dishes, baked fish and spicy and stronger-tasting dishes such as Thai curries or tajines.

