

ART DE VIVRE

AOP Languedoc

Creations



Winegrower's note

Art de Vivre is a tribute to the Mediterranean cradle, its preserved nature and its artists. Its unique bottle, made of natural clay, is an evocation of the first amphoras. Made from emblematic grape varieties of the South of France, this wine is an invitation to celebrate a vineyard that is two thousand years old, witness to a civilization and a living heritage of rare beauty.



Winemaker's note

A meticulous selection is made of the plots that present great sanitary conditions and a great foliar surface in order to allow the grapes to reach their optimum ripeness level. The harvest is made during the night to protect against oxidation. The pneumatic pressing is very gentle and only the free-run juice is kept. Each grape variety is vinified separately between 16 and 18°C in order to obtain a great aromatic intensity. After the fermentation, the blend will reveal the complementarity of each grape variety.



Tasting notes

This wine has a pale and shiny pink colour.

On the nose, aromas of red berries, blackcurrant, strawberry are completed with rose and citrus notes.

The mouth is fresh, well-balanced with a great aromatic persistence.

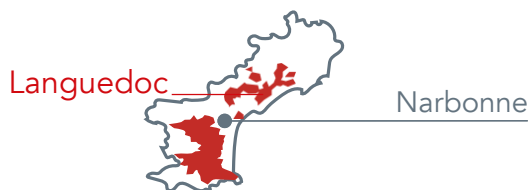
To be served between 12 and 13°C, as an aperitif, with vegetable and fish starters. This wine can also be paired with Mediterranean dishes and white meat barbecues.

<https://en.gerard-bertrand.com/>



Grape varieties

Grenache, Cinsault, Syrah



GÉRARD BERTRAND