

AUTREMENT CORBIÈRES

AOP Corbières



Act for planet



Winemaker's note

More than an organic wine, Autrement is first and foremost a premium wine meeting the stringent quality requirements common to all the wines Gérard Bertrand. Such constant quality is ensured by the blending of the different terroirs. This range fully expresses Gérard Bertrand's commitment to the environment, recognised by the ECOCERT certification, guaranteeing organic production, a benchmark label for French consumers (85% brand recognition in France), with eco-friendly packaging (labels in recycled paper, untreated cardboard and natural Procork corks). This range is part of our policy of sustainable development focused on preserving our wine-growing landscapes and the drive for a style of farming which respects biodiversity. Ardent defenders of ecology, people enjoying "healthy products", wine-lovers and gourmets looking for new sensations will all find that the Autrement wines live up to their expectations.



Winegrower's note

The grapes are hand-picked, scraped and vatted in stainless steel vats. Alcoholic fermentation takes place under temperature control to extract maximum fruit from the dandruff. During the maceration phase, pumping over is done regularly to extract aromas, tannins and color. After the malolactic fermentation, part of the wine is aged in Bordeaux barrels of 225 liters for 8 months, bringing melted tannins, the other part is put in stainless steel vats to bring the aromatic complexity to the blend. After a light collage, this wine is bottled.



Tasting notes

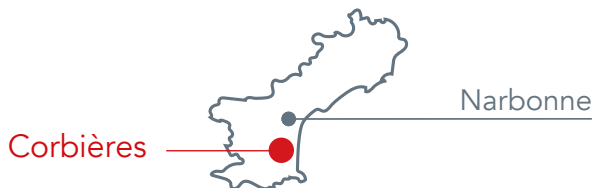
The robe is ruby, in intense garnet shades. The nose offers red fruits, especially blackcurrant and blackberry. The taste is round and full.

Serve at 16°C with **grilled meat, game or fowl, and ripe or blue cheese.**



Grape varieties

Syrah, Grenache, Mourvèdre



Narbonne

Corbières



GÉRARD BERTRAND