

# AUTREMENT LANGUEDOC ROSÉ

AOP Languedoc



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 different grape varieties are harvested separately to reaching the optimum maturity for each one. Winemaking process is regulated in such a way as to respect the specific characteristics of the grape varieties and the capacities of the terroirs. Harvesting is mechanical thanks to on-board sorting, early in the morning when the outside temperature is still cool. Grapes are selected on a sorting table, the maceration in a vat is proceeded and the juice is extracted after a short maceration, when the colour has reached the desired level. Alcoholic fermentation takes place in the liquid phase under controlled temperature to develop the maximum of aromas. In order to keep all its freshness and natural acidity, no malolactic fermentation takes place, and the wine is quickly bottled.



## Tasting notes

Tender, pale and brilliant rosé with bluish tints evolving along time on salmony shades. The nose offers aromas of red fruits, blackcurrant and redcurrant. Floral notes of rose and notes of citrus fruit and grapefruit complete this palette. The finish is fresh with notes of English candy. The mouth is fresh, greedy and endowed with a great aromatic persistence and a beautiful balance.

Serve at 10°C as an aperitif or with shellfish and subtly spicy dishes.



## Grape varieties

Syrah, Grenache, Mourvèdre

