

AUTREMENT SAUVIGNON

IGP Pays d'Oc



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, picked during the night, are pressed as soon as they are brought to the cellar. Sauvignon must be vinified with utmost care and all the operations are conducted under a neutral atmosphere. After static cold settling for 48h, the juice is vinified in stainless steel vats at low temperature to bring out all the aromas of the fruit. Careful temperature control helps to maintain the freshness and integrity of the aromas. The wine benefits from a light fining and is bottled the following spring to keep its liveliness.



Tasting notes

This wine has a clear, brilliant colour with green tints and develops fine aromas of citrus fruit (lemon and grapefruit) and yellow fruit on the nose. The rather fine and pure palate is well balanced and well defined. Fresh and full on the palate, the mouth is in harmony with the citrus fruit aromas revealed on the nose, which are accompanied by slight hints of menthol. Balanced, elegant, fine and round, the lingering finish evolves towards notes of fresh fruit and flowers.

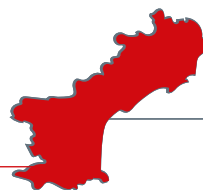
To be enjoyed at 12°C as an aperitif, with shellfish and seafood, fish either grilled or in a sauce, or with goat cheese.



Grape varieties

Sauvignon blanc

Pays d'Oc



Narbonne

