

CHANGE CHARDONNAY

IGP Pays d'Oc



Act for planet



Winegrower's note

Gérard Bertrand is dedicated to protecting biodiversity, vineyards and landscapes. He invites you to discover Change, a range of wines from vineyards converted to organic farming. Choosing Change is a socially conscious act, supporting committed winemakers. It is also a guarantee of intense, fruit-driven wines, with a generous palate.



Winemaker's note

The berries are harvested once they have reached optimal maturity, during the night to benefit from the cool temperatures. A meticulous sorting out of the harvest is carried out as soon as the grapes arrive at the winery. The grapes are worked on under neutral gaz in order to avoid the risk of oxidation of the musts. The grapes are destemmed, cooled to 8°C and sent to the press to extract the must. Particular attention is paid to the pressing process in order to preserve only the first and best quality juices. The juices are settled according to the desired aromatic profile. The fermentation lasts between 15 and 30 days. The musts are vinified in stainless steel vats, thermo-regulated at 16°C to preserve the freshness and integrity of the aromas. After a light fining, the blending is carried out. The wines are matured on fine lees to preserve their fresh and fruity character to the bottling.



Tasting notes

Pale yellow color with amber reflections, the nose is powerful and complex, with aromas of white flowers, acacia, citrus fruit, grapefruit and orange blossom. Fresh and fruity, unctuous and rich, it offers pleasant flavors of honeysuckle, ripe pear and spices. With a beautiful liveliness, the palate lingers and offers a beautiful finish with freshness and tension.

Serve at 12-13°C as an aperitif, with cheese, grilled poultry with roasted potatoes, or sweetbread with a creamy morel sauce.

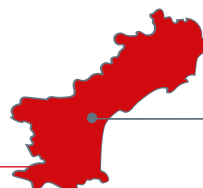
<https://www.gerard-bertrand.com/>



Grape varieties

Chardonnay

Pays d'Oc



Narbonne



GÉRARD BERTRAND