

CHANGE SAUVIGNON

IGP Pays d'Oc



Act for planet



Winegrower's note

G rard 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 grapes, picked during the night, are pressed as soon as they are brought to the cellar. The Sauvignon must be vinified with utmost care and all the operations are conducted under a neutral atmosphere. After a static cold settling for 48h, the juice is vinified in stainless steel vats at low temperature to bring out the aromas of the fruit. A meticulous temperature control helps maintaining 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

Deep and shiny straw color with bright highlights.

Fine citrus and yellow fruit notes on the nose.

On the palate, this wine is pure and well balanced.

To serve between 53 and 55°F / 12-13°C, ideal for fresh wine enthusiasts. To pair with shellfish, raw fish and 'al dente' asparagus.

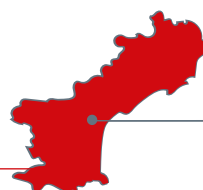
<https://www.gerard-bertrand.com/>



Grape varieties

Sauvignon blanc

Pays d'Oc



Narbonne



G RARD BERTRAND