

NATURAE MERLOT

IGP Pays d'Oc



Act for planet



Winegrower's note

Naturae is a range of wine without added sulfite which offers particularly pure, generous and intense aromas. Each cuvée, whose composition is reduced to the essential, expresses the character and taste of the fruit and the terroir. This wine is born from the knowledge of Gérard Bertrand and his enologists, who have a unique expertise in sulfites-free winemaking. The wines are grown according to organic standards which requires a high quality of the grapes. Naturae is also a vegan range for consumers who reject animal exploitation. Intense and fruity, Naturae will provide you a unique experience of the terroir while respecting the environment.



Winegrower's note

The work in the vineyard begins with a rigorous, precise selection of the most suitable plots to produce this type of wine. 90% of the final result depends on this selection process: perfect state of health, healthy foliage, fresh and dense grapes that have reached an optimal level of maturity. Determining the perfect harvesting time for these grapes is crucial, as a good sugar-acid balance and mature tannins are an essential requirement for this type of wine. The vinification process for the red wine is very traditional, except that we do not use sulphur dioxide or any other wine preservatives. The grapes are de-stemmed and macerated for around 10 days, during which time the must is stirred daily to extract its essential qualities. The must is pressed, focusing on separating the pressed juices and then the wine is racked to remove the coarser lees. After malolactic fermentation, the wine is racked again and then cooled to guarantee a good level of stability in the vats.



Tasting notes

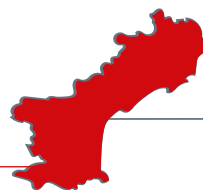
This wine has a beautiful deep red colour with garnet reflections. This Merlot reveals intense aromas of ripe red fruits, truffle and cinnamon. The mouth offers delicious notes of candied fruits of an exceptional roundness.



Grape varieties

Merlot

Pays d'Oc



Narbonne

Serve at 16°C with a risotto or a wok of vegetables.

