

NATURAE ORANGE

Vin de France



Act for the Planet



Winemaker's note

Naturae is a range of organic wines without any added sulphites, revealing particularly pure, generous and intense aromas. Each of them is pared back to the essentials, expressing the character and flavour of the fruit and the terroir. The wines are born of the skill of Gérard Bertrand and his oenologists, who boast unique expertise in making wines without sulphites. They are made to organic standards, calling for very high-quality grapes. Naturae is also a vegan range for consumers concerned about animal welfare. Intense, fruity Naturae offers a unique experience of the grape variety, whilst also ensuring respect for the environment.



Winemaker's note

The winemaking process is advanced and very precise, given that we do not use any sulphites or oenological inputs at any point during vinification or bottling. Upon receipt, the grapes are immediately chilled to 8°C and pressed, taking care to run off the press juice. The juices are settled at a cold temperature to promote natural must clarification and remove oxidisable compounds via precipitation. Using an ancestral winemaking technique, the white grapes are vinified and fermented as whole bunches, like a red wine. Maceration on the stems and skins produces the remarkable orange colour. Temperature-controlled vinification with no sulphites is performed after the four grape varieties have been blended. Once malolactic fermentation is complete, the wine is placed in barrels to finish its maceration.



Tasting notes

This blend has a beautifully bright appearance with hints of orange. It is intensely fruity on the nose with jammy citrus aromas. On the palate, this blend offers perfect balance between freshness and roundness, paired with floral and brioche notes.

Serve at 10-11°C as an aperitif or with vegetable tagine, fish stew or mature cheese.

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



Grape varieties

Chardonnay, Grenache Blanc, Viognier, Muscat



GÉRARD BERTRAND