

PRIMA NATURE MUSCAT SEC

IGP Pays d'Oc



Act for planet



Winegrower's note

Prima Nature is a range of wine without added sulfites 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 vines are grown according to organic standards. Prima Nature is also a vegan range for consumers who reject animal exploitation. Intense and fruity, Prima Nature provides a unique experience of the terroir while respecting the environment.



Winemaker's note

The winemaking process is very complex, especially since no sulfites or other additives are used. The grapes are immediately pressed, with a cold must settling in order to encourage the oxide compounds in the must to stabilize naturally. The alcoholic fermentation is very quick and takes place in a controlled environment. During the fermentation the temperature is restricted to 18°C. The wine is purified by racking, before the malolactic fermentation and a further racking phase at controlled temperatures. The wine is bottled relatively early, to preserve its full aromatic character. The wine continues to mature in the bottle.



Tasting notes

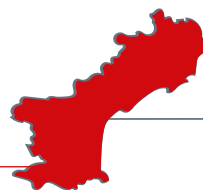
Often used in natural sweet wines, the Muscat is a very aromatic grape variety with a great finesse. Endowed with a beautiful pale yellow colour, the nose develops intense aromas of roses, exotic fruits, citrus fruits and white flowers. A refreshing cuvée with expressive aromas.



Grape varieties

Muscat

Pays d'Oc



Narbonne

To taste at 10 °C as an aperitif, on exotic dishes, fish, poultry or on a salad of fresh fruits.

www.gerard-bertrand.com/en/wines/prima-nature-muscat-sec-blanc



GÉRARD BERTRAND