

GERARD BERTRAND GRIS BLANC 2017

Gérard Bertrand is one of the most outstanding winemakers in the South of France, where he owns numerous estates among the most prestigious crus of Languedoc Roussillon. The vines are ideally located in Tautavel area, between Mediterranean Sea and Pyrenees mountains.

Twenty years of know-how ensures that wines bearing Gérard Bertrand's signature have a unique style driven each day by four fundamental values: excellence, authenticity, conviviality and innovation.

TERROIR

Calcareous

WINEMAKING

A manual harvest was followed immediately by a soft pressing. The must was transferred under a protective carbonic gas atmosphere, prior to fermentation.

GRAPE VARIETY

100% Grenache

ALCOHOL

13%

SERVICE TEMPERATURE

8°C - 10°C

HOLDING AND PRESERVATION

Within 2 years

TASTING NOTES

The palest of salmon pinks, this is a wonderfully pure, fresh flavoured wine, with vibrant fruit aromatics. The fruity characters are echoed on the palate, which has a lovely minerality and a zesty finish.

FOOD PAIRING

Serve chilled as an aperitif, or the perfect accompaniment to Mediterranean salads, grilled fish and Thai green curry.

AWARDS

2012: named the Wine Enthusiast's European Winery of the Year

