



GÉRARD BERTRAND

L'ART DE VIVRE LES VINS DU SUD

**COTE DES ROSES BLANC
IGP OC**

PRESENTATION :

Côte des Roses celebrates the Mediterranean lifestyle.

The soils are highly varied, mainly with hard limestone and schist, but also gravel transported by the rivers.

The warm, windy climate ("semi-arid Mediterranean climate with mild winters") helps the grapes to ripen in good, healthy condition, while retaining all their fresher qualities thanks to the altitude and the influence of the sea which eases the scorching summer heat.

The bottle is original with its base in the shape of a rose, created by a young designer from the Ecole Boule. A wine to be given in the same way you would offer a bunch of roses!

GRAPE VARIETY:

100% Chardonnay

WINEMAKER'S NOTES:

The grapes are picked when perfectly ripe in order to get the full potential out of the grape variety. The harvest is carefully sorted at the time of picking and upon reception of the grapes. The grapes are processed in a neutral gas chamber to minimise the risk of oxidation of the must.

The grapes are de-stemmed, cooled to 8°C and sent to the wine-press to extract the must. Careful attention is paid during pressing so as to only keep the first juices of higher quality. The must is then allowed to settle to a greater or lesser extent depending on the desired flavour profile. Fermentation lasts between 15 and 30 or more days according to the degree of clarification and the temperature used. Some of the wine is then vinified before being matured in 225-litre Bordeaux barrels for approximately 4 months, while the rest is vinified in temperature-controlled stainless steel vats to preserve the fullness and freshness of the flavours.

The distinguishing character of this grape variety is the nobility of its flavours, resulting in very fine wines.

After light fining, bottling is carried out fairly early on to preserve the wine's fresh, fruity character.



TASTING NOTES:

Light colour with golden hues. Complex nose of mango, orange blossom, citrus and dried fruits.

Oak ageing brings vanilla, cinnamon, butter and spice aromas. A long finish with a hint of minerality.

Perfect on its own at 10°C or with fish and shellfish



www.gerard-bertrand.com