



GÉRARD BERTRAND

L'ART DE VIVRE LES VINS DU SUD

COTE DES ROSES ROSE AOP LANGUEDOC

PRESENTATION :

Côte des Roses celebrates the Mediterranean lifestyle.

The Languedoc appellation stretches along the Mediterranean coast from the Spanish border as far as the city of Nîmes, along the foothills of the Montagne Noire and the Cévennes. The soils are highly varied, mainly with hard limestone and schist, but also gravel transported by the rivers of the Languedoc region.

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:

Grenache, Syrah, Cinsault

WINEMAKER'S NOTES:

The various grape varieties are harvested separately when each of them is just at the right ripeness level. The winemaking process is managed to respect the specific characteristics of the grape varieties and the qualities of the soil. The grapes are harvested by machine with a built-in sorting system.

The grapes are de-stemmed, cooled down to 8°C and transferred to the press to extract the rosé wine must. Particular attention is paid to the pressing to ensure that only the first, highest-quality juice is kept. The juice is then left to settle according to the precise aromatic profile that is being targeted. Fermentation lasts between 15 and over 30 days, depending on the degree of clarification and the temperature.

Finally, after light fining, the wine is bottled quite early to preserve the fresh, fruity character of the wines.

TASTING NOTES:

A soft, pale, brilliant pink with bluish tints developing over time towards more orangey nuances. The bouquet releases aromas of summer fruits, cassis and redcurrant. Floral notes of rose along with hints of grapefruit complete the picture. The finish is fresh, offering notes of candy. On the palate the impression is fresh and full, with great aromatic persistence and balance.

This Languedoc is ideal at 10°C as an aperitif or with shellfish and subtly spiced dishes.

