



# GÉRARD BERTRAND

L'ART DE VIVRE LES VINS DU SUD

## KOSMOS VIN DE FRANCE

### WINEGROWER'S NOTES :

Kosmos is the symbol of the alliance of Gérard Bertrand and his winemakers' spirit to blend varieties from the finest terroirs in the South of France, and the influence of the planetary forces from our solar system.

Our expertise as the worldwide model on biodynamic and organic farming reinforces our determination to craft a cuvee of excellence, showing the soul of our terroir, and our unique "savoir faire".

### GRAPE VARIETIES:

Syrah, Grenache, Mourvèdre, Cabernet-Sauvignon, Merlot, Malbec, Marselan.

### WINE MAKER'S NOTES:

This blend is made exclusively from organic grapes and the mechanical action is reduced to the minimum.

Leaf thinning takes place before the harvest and the grapes are picked when perfectly ripe in order to get the full potential out of the grape varieties. The harvest is carefully sorted at the time of picking and upon reception of the grapes.

The grapes are de-stemmed and crushed before being transferred into vats. Each grape variety is macerated separately and the temperatures are controlled and managed with precision in order to bring out the flavours of each varietal. We practice a very gentle maceration to extract the maximum of the fruit and to preserve all the characteristics of the varietals.

Once the malolactic fermentation is completed, the wine is aged in French oak barrels for fifteen months.

### TASTING NOTES:

Kosmos has a deep ruby-red colour.

This powerful, elegant and nicely-balanced cuvée is endowed with generous red fruits aromas.

The tannins are mature, subtle and the lingering finish is amazingly intense.

Kosmos has also an important potential for cellaring.

