



**GÉRARD BERTRAND**  
L'ART DE VIVRE LES VINS DU SUD



## JOY'S AOP LANGUEDOC

### WINEGROWER'S NOTES:

**JOY'S** evokes the myth of the fountain of youth and calls for a return to nature. Its voluptuously-shaped bottle mirrors the wine's elegance on the palate, with generous notes of strawberry and cherry.

The iridescent colours of the glass stopper create sublime light effects, enhancing this rosé.

This Languedoc wine comes from organic vineyards and is a blend of the iconic varieties of the south of France: Syrah, Grenache and Cinsault.

### GRAPE VARIETIES

Grenache, Syrah and Cinsault

### WINEMAKER'S NOTES

The different varieties are harvested separately allowing them each to be picked at optimal ripeness. Winemaking techniques are adjusted to suit the characteristics of each of the varieties and the qualities of each terroir.

After manual harvesting very early in the morning when temperatures are still very low, this rosé is made using the *saignée* method. The bunches of grapes are put into a tank to macerate whole and extraction is carried out after a short maceration, once the desired colour has been achieved. Alcoholic fermentation takes place in the liquid phase, under controlled temperatures, in order to develop maximal aromas.

Part of this wine has been matured in oak barrels.

To keep its freshness and natural acidity, malolactic fermentation was not carried out and the wine was bottled quickly.



### TASTING NOTES

An elegant rosé with a lovely bright pink colour.

The bouquet is fruity, offering complex aromas of strawberry and cherry, with hints of liquorice.

A surprisingly ample, round mouthfeel, balanced out by the freshness of this vintage.

The finish is lively and elegant, lingering with notes of small red berryfruit.

*Serve at 10°C with grilled meat, fish or Mediterranean salads.*

