

# TROUBLE WHITE VIN DE FRANCE



Creations



## WINEGROWER'S NOTE

This cloudy, organic, vegan wine challenges norms and breaks with convention.

It has an intriguing appearance, making you want to explore this new mystery and indulge in new pleasures.

It is even more astonishing on the palate: its texture and feel, combined with the intensity of its aromas, create a whole new tasting experience.



## WINEMAKER'S NOTE

The grapes are harvested by hand once they are perfectly ripe.

They are gently pressed in a pneumatic press once they reach the winery.

The juices undergo cold settling for 48 hours.

Alcoholic fermentation is performed at low temperatures to extract as much fruity character as possible.

The wine is then matured in vats for a brief period before bottling.

The wine is not filtered or clarified, remaining cloudy.



## TASTING NOTES

The wine has a naturally cloudy appearance. On the palate it offers a meaty, velvety texture, coating the palate in succulent softness.

Exotic fruit aromas explode on the palate, with juicy mango, pineapple and fresh lychee notes.

The wine has impressive aromatic intensity, enhanced by delicate floral touches.

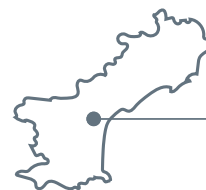
The tart, lingering finish ensures a subtle balance.

*Serve chilled with seafood linguine or a poke bowl.*



## GRAPE VARIETIES

**Chardonnay, Grenache Blanc, Viognier**



Narbonne



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