

# ART DE VIVRE

## AOP Clairette du Languedoc Adissan

Creations



### Winegrower's note

Art de Vivre pays tribute to the Mediterranean cradle, its preserved nature and its artists. Its unique bottle, made of natural clay, is an evocation of the first amphoras. Made from emblematic grape varieties of the South of France, this wine is an invitation to celebrate a vineyard that is more than 2 millenaries old, witness of a civilization and a living heritage of rare beauty.



### Winemaker's note

The harvest of this ancestral grape variety is conducted in the morning between 5am and 8am in order to preserve its freshness. The harvest is carried out from the beginning to the end of September by plot selection. The grapes are directly put in the press and pressed under neutral gas in order to preserve a nice aromatic freshness. Only the first juices are selected.

The fermentation is stopped by cold, at a controlled temperature between 13°C and 15°C to reach 12 grams of sugar.



### Tasting notes

The elegance of the cuvee makes it a reference of the appellation.

This wine has an elegant straw-yellow colour, decorated with green highlights that reflect its youth. A youth that can be found in the aromatic palette, carried on white flesh fruits such as pear, peach and plum.

The palate is fresh, elegant and harmonious.

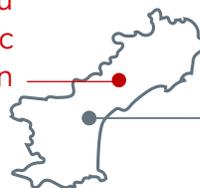
To serve at 10°C as an aperitif or with fish and salads.



### Grape varieties

Clairette

Clairette du  
Languedoc  
Adissan



Narbonne

<https://en.gerard-bertrand.com/>



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