

CHANGE MERLOT

IGP Pays d'Oc

Made with organic grapes

Act for planet



Winegrower's note

G rard Bertrand is dedicated to protecting biodiversity, vineyards and landscapes. He invites you to discover Change, a range of wines from vineyards converted to organic farming. Choosing Change is a socially conscious act, supporting committed winemakers. It is also a guarantee of intense, fruit-driven wines, with a generous palate.



Winemaker's note

After being hand-picked, the entire harvest is destemmed before the vatting. A traditional maceration is conducted from 10 to 15 days with a controlled temperature to preserve all the aromas.

The frequency of pumping over is adjusted to enable the extraction of the polyphenols and fruity aromas. After the malolactic fermentation, the wine is aged in vats for a few months before being bottled.

Tasting notes

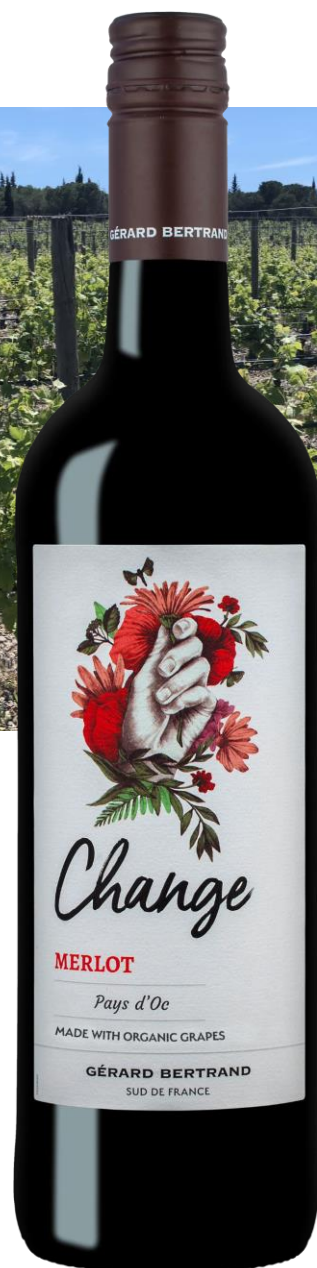


The robe shows a deep red color with light hints of purple.

On the nose, this wine has blackcurrant, wild strawberry and mushroom notes.

The palate is smooth and aromatic with spicy notes.

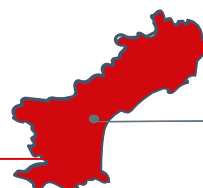
To be served at 60°F with grilled pork, italian dishes, grilled vegetables and hard-crust cheese.



Grape varieties

Merlot

Pays
d'Oc



Narbonne

