

LE CHOUCHOU

VIN DE FRANCE

Made with organic grapes

Creations



WINEGROWER'S NOTE

Le Chouchou keeps up with the latest drinking trends: a delicate, light, fresh wine. It is a perfect alternative that breaks the red wine mould: low alcohol levels, and a serving temperature as fresh as the aromas it offers.

The grapes in this gourmet blend come from high-altitude Cévennes terroirs, where the vineyards create exceptional landscapes.

Le Chouchou is the perfect accompaniment to special moments with friends.



WINEMAKER'S NOTE

The grapes for this light red are organically cultivated. They are harvested early in the morning when the temperatures are at their lowest. Grenache, the primary grape, then undergoes a day of maceration in vats to extract colour and fruity aromas but no tannins, followed by fermentation at controlled temperatures. Once malolactic fermentation is complete, the wine is clarified and spends three months maturing in vats.



TASTING NOTES

This blend delights with its light style and silky texture.

A ruby appearance with beautifully bright touches.

On the nose it reveals subtle, ripe red fruit aromas. On the palate, the strawberry and fresh cherry aromas are combined with a touch of spice from the Syrah, with soft, well-integrated tannins.

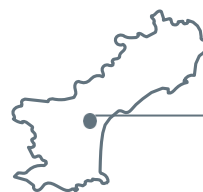
To be discovered at 50-53 °F with salads, meat and grilled vegetables

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GRAPE VARIETIES

**Grenache, Syrah,
Cinsault**



Narbonne



GÉRARD BERTRAND