

Heritage



Winegrower's note

Kosmos is the symbol of the union between Gerard Bertrand and his winemaking spirit to blend wines from the best terroirs of the South of France and the influence of the astral forces of our solar system. Our expertise as a global model of biodynamics and organic agriculture reinforces our determination to shape a cuvée of excellence, symbolizing the soul of our terroir and our unique know-how.



Winemaker's note

The blend is made exclusively from grapes from organic vineyards where mechanical action is limited to a maximum. The leaves are removed before the harvest and the grapes are picked at perfect maturity to extract the maximum potential from each grape variety. The grapes are meticulously sorted at harvest and when they arrive at the winery.

The grapes are de-stemmed and pressed before being put into vats. Each grape variety is vinified separately, the temperatures are precisely controlled to bring the maximum of aromas. A gentle maceration is made to extract the maximum of fruit and preserve the specificities of each grape variety. Once the malolactic fermentation is over, the wine is aged in barrels for fifteen months.



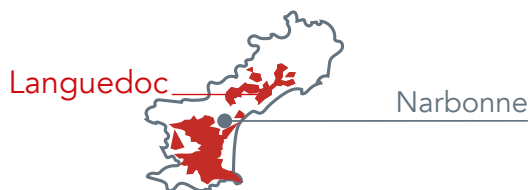
Tasting notes

Kosmos has a deep ruby colour. This powerful vintage is round and balanced with generous aromas of red fruits. The tannins are mature, subtle and the finish is long and intense. Kosmos has an important ageing potential.



Grape varieties

Syrah, Grenache, Mourvèdre, Cabernet-Sauvignon, Merlot, Malbec, Marselan



Serve at 18°C with grilled meats or poultry.

