



Creations



Winegrower's note

As a land of contrasts, Languedoc-Roussillon gives birth to fruity wines, representative of exceptionally diverse terroirs. The foothills of the Corbières and the Minervois, where the garrigue intertwines with the great Mediterranean Sea, combined with optimal sunshine, represent the ideal cradle for the cultivation of vines. Here is where the 6^{ème} Sens is born, as the promise of the original expression of the typical grape varieties of the South of France. The fruit of the alchemy of climate and earth, the 6^{ème} Sens is the ideal consensus of sight, touch, hearing, smell and taste and will lead you to the discovery of your 6th sense.



Winemaker's note

Made from organic grapes reflecting all the nuances of their terroir, 6eme Sens is certified AB organic. All the grapes are picked by hand when reached their optimal maturity. The berries are delicately pressed in a pneumatic press as soon as they arrive at the winery. The juice is cold settled for 48 hours. Alcoholic fermentation is carried out at low temperatures to extract the maximum amount of fruit. A short ageing in vats is carried out before bottling.



Tasting notes

The color is pale yellow with green highlights.

The nose is very complex, floral reminiscent of laurel, acacia or boxwood. It is also very fruity revealing notes of exotic fruits and citrus fruits.

The palate is very aromatic, with a good level of acidity and a beautiful freshness that leads to a smooth finish.

To be enjoyed at 12-13°C as an aperitif, with hot and salty starters, fish, poultry and fresh cheeses.

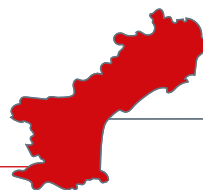
<https://en.gerard-bertrand.com/>



Grape varieties

Sauvignon, Chardonnay, Viognier,
Grenache

Pays
d'Oc



Narbonne



GÉRARD BERTRAND