



GÉRARD BERTRAND
L'ART DE VIVRE LES VINS DU SUD

Gérard Bertrand

Vin de France, France

2022 Orange Gold

CHARDONNAY, MUSCAT, VIOGNIER, GRENACHE BLANC, CHENIN BLANC, ROUSSANNE

VARIETIES



SCAN TO VIEW ONLINE

this.wine/v/VT-WTSANUDJ



- 25% Chardonnay
- 15% Muscat
- 15% Viognier
- 15% Grenache Blanc
- 15% Chenin Blanc
- 15% Roussanne

ABOUT THIS WINE

Orange Gold pays tribute to the first orange wines of Georgia 4500 years ago.

G rard Bertrand wants to create a new profile of orange wines, very fresh. With this unique name, Orange Gold pays homage to the power of the sun and the magnificent sunsets of the South of France.

TASTING NOTES

NOSE

The nose is complex, with an explosion of notes of white flowers, candied fruit and white pepper.

PALATE

On the palate, a very flattering aromatic freshness, with precise flavours and a beautiful balance to which the structure gives body and spirit. Sweet and fine, its texture envelops the palate. The tasting ends with a nice length in the mouth that prolongs the gustatory journey and a sweet bitter touch that stimulates the taste buds.

FOOD PAIRING

Endowed with a beautiful freshness, light tannins and subtle acidity, Orange Gold goes well with many dishes. It is a wine of character, the perfect companion for aperitifs with friends and cheese platters to share. This remarkable and luminous wine also goes very well with spicy food, especially Indian dishes or Asian recipes.

Orange Gold can be drunk at 12 C to appreciate all its freshness and minerality. Its aromatic complexity and the richness of its palate will develop in the glass at 14 C.

TECHNICAL

ABV	SERVING
13.0%	50.0

WINEMAKING

VINEYARD

G rard Bertrand and his teams are convinced that viticulture in harmony with nature is the best way to bring terroir wines to the highest level of excellence. This method of viticulture produces wines that reflect all the nuances of the terroirs of the South of France.

Biodynamic agriculture is similar to homeopathy for vines. It involves the use of compost and biodynamic plant teas. Biodynamics takes into account all the natural elements surrounding the vineyard and is based on cosmic rhythms.

Conversion to biodynamic agriculture began in 2002 at Domaine de Cigalus. Today, all the vineyards are farmed biodynamically in compliance with DEMETER specifications. By 2023, all our vineyards will have completed their conversion to certification, to the benefit of nature, winegrowing teams and wine consumers alike.

WINEMAKING

Orange Gold is the result of an ancestral winemaking technique. The white grapes are vinified and fermented in whole bunches, like red wines. This maceration with the stalks and skins brings a remarkable orange colour with golden reflections and a very singular tannicity.

It is an exceptional blend of seven grape varieties, essentially Mediterranean: Chardonnay, Chenin and Viognier add volume and Roussanne, Grenache Blanc and Muscat enrich the aromatic complexity of the wine. The perfect mastery of the vinification process and the choice of grape varieties make it an orange wine with an unusual profile and remarkable finesse and subtlety. Orange Gold reflects the vibrancy, dynamism, minerality and freshness of the South of France. Made from organic grapes and imbued with all the

nuances of their terroir, Orange Gold is AB certified.

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