ORANGE GOLD

Vin de France







Winegrower's notes

Gérard Bertrand reveals a new cuvée: a wine of light, symbolized by its emblem: the sun and the alchemical sign of gold. This wine of a remarkable orange color is adorned with a bottle with rays of sunshine that magnifies its glints of gold. Orange Gold pays tribute to the first orange wines, elaborated in Georgia 4500 years ago. Orange Gold reflects the vibration, the dynamism, the minerality and the freshness of the South of France. Made from organic grapes reflecting all the nuances of their terroir, Orange Gold is AB certified.



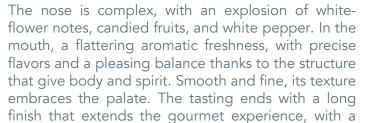


Winemaker's notes

A very precise monitoring and selection of the berries is made in order to obtain perfectly ripe berries and stalks. Orange Gold is produced with an ancestral winemaking method. The white grapes are vinified and fermented in whole clusters, as with red wines. This maceration with stalks and skins brings a remarkable orange color with golden reflections and singular tannins. It is an exceptional blend of seven grape varieties, mainly from the Mediterranean: Chardonnay, Grenache Blanc and Viognier bring volume and Marsanne, Mauzac and Muscat enrich the aromatic complexity of the wine. The perfect mastery of the vinification and the choice of grape varieties make it an orange wine of an unprecedented profile, with a remarkable finesse and subtlety.



Tasting notes



delicate, bitter tip that stimulates the taste buds.

Orange Gold is a wine of character, a perfect companion for aperiti and cheese platters. This remarkable and luminous wine also pairs very well with spicy cuisine, especially Indian dishes or Asian recipes. To be poured at 12°C to enjoy all its freshness and minerality. Its aromatic complexity and the richness of its palate will develop in the glass at 14°C



Grape varieties

Chardonnay, Grenache Blanc, Viognier, Marsanne, Mauzac, Muscat

