

# ORANGE GOLD

Vin de France



Créations



## 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

The nose is complex, with an explosion of white-flower notes, candied fruits, and white pepper. In the mouth, a flattering aromatic freshness, with precise flavors and a pleasing balance thanks to the structure that give body and spirit. Smooth and fine, its texture embraces the palate. The tasting ends with a long finish that extends the gourmet experience, with a delicate, bitter tip that stimulates the taste buds.



## Grape varieties

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

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

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



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