



Oddbird, GSM, Saint-Chinian, France, 2020

Producer Profile

Moa Gürbüz founded Oddbird in 2013 to question and change society's norms around alcohol and offer a quality alternative ... liberated from alcohol.

Creating modern, world-class wines with zero alcohol is a skill, shaped by tradition and made possible through innovation. Achieving the distinct pure taste with high complexity doesn't just happen. It involves a wine-making process with minimal intervention and relentless attention to every detail. From the choice of grapes and vineyard site, to fermentation, alcohol removal and bottling ... a vision towards transforming drinking culture with quality in mind!

Viticulture

A silky, mature and dry red wine from Saint-Chinian in the South of France. This GSM is characterised by its crisp acidity and earthy notes as well as some fruity touches.

Winemaking

Hand harvested, spontaneous fermentation in stainless steel before being liberated from alcohol.

Tasting Note

Produced from Grenache, Syrah, Mourvèdre & Carignan, thus creating layers of complexity starting with red and black fruits and defined tannins on the fore palate, followed by more matured red berries and blackcurrant notes, spiciness and minerality with touches of heather. Lovely dryness and supple tannins on the finish.

Food Matching

Grilled red meats and southern French cuisine.



Product code: 5144

Technical Details

Varieties:

Grenache
Syrah
Others



ABV: 0%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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