



## *Coteaux de Bézier IGP*

### *History*

Totemic animal of the city of Beziers, the Camel - "Lou Camel" in Occitan dialect - is said to have come from Egypt to Beziers with Saint Aphrodise on his back, wishing to evangelize Gaul. When his master dies, the animal is taken in and fed by a family of potters from Beziers, which thus prevent his death. Lou Camel then becomes the emblem of the city of Bézier. We perpetuate the memory of this animal with our range of rosé and red BIBs.



### *Rosé varietales*

Cinsault - Grenache

### *Vinification*

Harvested between 4 a.m. to 10 a.m. in order to preserve freshness and avoid oxidation.

Direct pressing, separation of the last pressed juices.

Stabulation of the deposits for 48 hours.

Settling. Fermentation at low temperature.

Ageing 2 months on fine lees. Ageing in vats.



### *Tasting*

Pale colour with pink gold reflections. Gourmet nose of exotic fruits and small red fruits, accompanied by a soft and full mouth, with a slightly-acid final.

### *Food pairing*

Tasted fresh at around 8°C, Lou Camel rosé will match your starters and cold meats; as a main course, it will embellish your white and red grilled meats.



### *Rouge varietales*

Carignan - Grenache - Syrah

### *Vinification*

Hot pre-fermentation maceration.

Recovery, filtration and cooling of the juice.

Fermentation between 20 and 25°C with micro- oxygenation.

Malolactic fermentation in vats.

Ageing on fine lees followed by micro-oxygenation.



### *Tasting*

Deep red colour with cherry reflections. Spicy nose opening up with notes of ripe fruits such as blackcurrant and blueberry. Straightforward attack, the mouth is structured, evolving on a greedy and fruity finish.

### *Food pairing*

Share this cuvée throughout the meal, to serve at around 18°C, or even a little cooler on sunny days.

