



Pays d'Oc IGP | Vintage 2019

White varieties

CODE Fascination : 100 % Sauvignon | alcohol: 12,5% vol.

CODE Inspiration : 100 % Viognier | alcohol: 13,5% vol.

CODE Révélation : 100 % Chardonnay | alcohol: 13,5% vol.

Rosé varieties:

CODE Séduction : 100 % Syrah | alcohol: 13% vol.

History

The CODE brand is the genesis of Alma Cersius' bottle strategy. With recognized Premium quality, an identifiable concept, remarkable and surprising wines... with a touch of mystery. The CODE range has 7 varietal wines in white, rosé and red. With singular character, each variety delivers its aromatic and gustatory code.



Soil

Limestone-clay and rolled stones.



Vinification

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

Maceration on the skins for 4 hours for the *Chardonnay* and 6 to 8 hours for the *Sauvignon*.

Viognier: pressing and clarification.

Chardonnay & Sauvignon: maceration on fine lees for 8 days, clarification and fermentation.

Low-temperature vinification.

Each grape variety is aged for 2 months on fine lees.



Tasting

Fascination Sauvignon

Intense nose of blackcurrant, grapefruit and exotic fruits, followed by light mineral notes of gunflint. Powerful, rich and ample on the palate. Excellent with asparagus.

Inspiration Viognier

Powerful nose with notes of wild peach and candied apricot. A crunchy wine with aromas of apricot tart, full-bodied, persistent and a nice long finish.

Surprising as an aperitif, pleasant on grilled fish, and a daring match with cheeses.

Révélation Chardonnay

A Mediterranean Chardonnay. Nose with brioche and hazelnut notes, aromas of ripe pineapple and citrus fruits, such as pomelo.

Complex, rich and fleshy on the palate, combining exotic aromas of mango and ripe pineapple, and a finish on eucalyptus notes.

Ample and persistent, pleasant as an aperitif or throughout the meal, it goes perfectly with fish in sauce and grilled shrimps...

Séduction Syrah

Aromas of blackcurrant, tangy raspberry, marshmallow and rose petals on the nose. Very aromatic on the palate, round and persistent.

Served as an aperitif, it also goes perfectly with lasagna, pizza, grilled poultry or throughout a light meal.



Non contractual pictures



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Red varieties

CODE Passion : 100 % Syrah | alcohol: 13,5% vol.

CODE Émotion : 100 % Merlot | alcohol: 13,5% vol.

CODE Sensation : 100 % Cabernet Sauvignon | alcohol: 13,5% vol.

History

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Soil

Limestone-clay and rolled stones.



Vinification

Long traditional maceration between 30 and 35 days.

Pumping over, punching down the cap and micro-oxygenation on the skins.

Malolactic fermentation on the skins.

Devatting and pressing.

Ageing on fine lees for 2 months.

Ageing in tanks under oxygen control.



Tasting

Passion Syrah

Nose with notes of violet and Kirsch. Nice density on the palate, followed by a peppery and "licorice" finish. An excellent partner for red meats, perfect with Mediterranean dishes.

Émotion Merlot

Aromas of truffle and black fruits such as plum and cherry, followed on the palate by spices and undergrowth notes. Ample and full-bodied, from the aperitif to a chocolate dessert, this wine is best enjoyed on a leg of lamb or with grilled meats.

Sensation Cabernet Sauvignon

Nose of grilled red peppers, soft spices and licorice. Notes of undergrowth, truffle, prune and chocolate on the palate. Ideal with a stew and hard cheeses.



Non contractual pictures



CODE Fascination Sauvignon 2019

Gold - Berliner Wein Trophy Winter Edition 2020
Gold - Concours des Vinalies Nationales 2020
Gold - Concours Terre de Vins 2020
Gold - Concours Mondial des Féminales 2020
Gold - 85/100 Gilbert & Gaillard - Challenge International 2020
Silver - Concours Général Agricole de Paris 2020
Silver - Prix Plaisir Bettane+Desseauve 2020
Silver - Concours Les Grands Vins du Sud 2020



CODE Inspiration Viognier 2019

Gold - Concours Général Agricole de Paris 2020
Gold - 86/100 Gilbert & Gaillard - Challenge International 2020



CODE Révélation Chardonnay 2019

Gold - Concours Mondial des Féminales 2020
Gold - Concours des Vins Elle à Table 2020
Gold - 84/100 Gilbert & Gaillard - Challenge International 2020
Silver - Concours des Vins - Foire de Brignoles 2020



CODE Séduction Syrah Rosé 2019

Gold - Concours Général Agricole de Paris 2020



CODE Passion Syrah Rouge 2019

Gold - 86/100 Gilbert & Gaillard - Challenge International 2020
Gold - Concours des Vins - Foire de Brignoles 2020



CODE Émotion Merlot 2019

Gold - Concours Général Agricole de Paris 2020
Silver - Concours des Vinalies Nationales 2020
Silver - Concours Sélections mondiales des vins du Canada 2020



CODE Sensation Cabernet Sauvignon 2019

Gold - Berliner Wein Trophy Summer Edition 2020
Gold - Concours Général Agricole de Paris 2020
Silver - Concours des Vinalies Nationales 2020
Silver - Concours des Vins - Foire de Brignoles 2020

