



Coteaux de Bézier IGP | Vintage 2022

Varieties



Cinsault		50%
Grenache		50%

History



This range is an invitation to a “Jardin des Charmes” (a charming garden): light color, bright, bursting with flavors and ample aromas for a romantic finish. Taste and fall under the spell of this refined cuvée.

Soil



Limestone-clay

Rigorous parcel selection by tasting the berries in the vineyard, to determine the optimum date for harvest at full ripeness of each grape variety.

Vinification



Harvested between 4 a.m. to 10 a.m. in order to preserve freshness and to avoid oxidation and an excessive color migration.

Direct pressing, separation of the last pressed juices.

Settling, stabulation of the deposits for 8 days.

Fermentation at low temperature.

Ageing 2 months on fine lees. Ageing in vats.

Tasting



Sweet mandarin notes give way to marshmallow from childhood memories. On the palate, red fruits such as blackcurrant and raspberry charm the palate with a nice overall balance. A garden of aromas to please the taste buds.

Food pairing



To be enjoyed with Mediterranean dishes such as a tian of vegetables, a Niçoise salad or exotic meals.

Awards

Gold - Concours Gilbert & Gaillard 2023

Silver - Concours des Vins Feminalise 2023

Silver - Concours National des vins IGP 2023



Non contractual picture

Alcohol: 12,5% vol.

