



Coteaux de Bézier IGP | Vintage 2021



Varieties

Carefully selected plots with low yields not exceeding 50hl/ha. A blend of 3 rigorously selected grape varieties:

Syrah	50%
Merlot	25%
Cabernet Sauvignon	25%



History

The "Cers" is this cold, dry and bracing wind who watches over our vines. Coming from inland, its powerful breath cleanses and enriches the vine stocks and grapes. The God of this wind, named Cersius, was praised by the Romans for its beneficial qualities on the maturation of the fruit crops.



Soil

Terroir of rolled stones.



Vinification

Traditional maceration, long vatting of 30 days.

20% aged for 6 months in oak barrels.

Stirring of the fine lees before and after malolactic fermentation.



Tasting

Intense color with dark purple tints. The nose is rich with notes of violet, blackcurrant and raspberry followed by spices. Full bodied, yet fresh and fruity on the palate.



Food pairing

To be enjoyed with poultry-based dishes such as chicken stew or roasted duck aiguillettes, will embellish a cheese like Gouda.



Awards

Silver - Concours National des vins IGP 2023

Silver - Concours International Wine Challenge 2023

Commented and rated 87/100 by Andreas Larsson - Tasted

Non contractual picture

Alcohol: 14% vol.