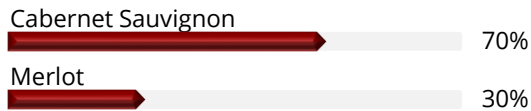




Coteaux de Béziers IGP | Vintage 2023

Varieties



History

A few miles from the vineyards of Alma Cersius, the plain bordering the Mediterranean Sea preserves a unique biodiversity.

Thanks to the men and women who carry on the tradition of breeding Camargue horses and bulls, this wild landscape welcomes the animals that protect and respect it in return.

This wine is a tribute to the Guardians who watch over this singular and fragile relationship.



Soil

Limestone clay and rolled stones

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

Yield 50 hl/ha



Vinification

Traditional maceration for 30 days for both varieties. Pumping-over, punching of the cap. Micro-oxygenation at the end of alcoholic fermentation.

Devatting. Press wine separated.

Ageing in vats separately then blending.



Tasting

A beautiful intense color with deep purple reflections.. It gives complex aromas of red fruits such as blueberry and wild strawberry, accompanied by some sweet spices. Rich and delicious on the palate, these aromas are mingled with chocolate and roasted notes



Food pairing

To be enjoyed with a beef filet with a crust, a tournedos Rossini and its potato gratin or with a rib steak.



Awards

Gold - Concours des vins de la Coopération Occitanie 2024

Gold - Concours Général Agricole de Paris 2024

Gold - Concours International de Lyon 2024

Silver - Concours Mundus Vini Spring Edition 2024



Non contractual picture

Alcohol: 13,5% vol.