



Non contractual picture

Alcohol: 13% vol.



**Coteaux de Bézier IGP | Vintage 2023**



### Varieties

Viognier	<div style="width: 70%;"></div>	70%
Grenache white	<div style="width: 30%;"></div>	30%



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

Delicate, elegant and gourmet wine with floral notes, wild peach, apricot and mango aromas. Very nice balance combining fineness and complexity.



### Food pairing

Serve with fish dishes like red mullet filet, tuna steak, or an exotic meal such as Asian style grilled vegetables



### Awards

**Gold** - Concours Gilbert & Gaillard 2024  
**Gold** - Concours des vins de la Coopération Occitanie 2024  
**Gold** - Concours National des vins IGP 2024  
**Gold** - Concours Mondial des Feminalise 2024  
**Silver** - Concours Général Agricole de Paris 2024