



Non contractual picture

Alcohol: 13,5% vol.



Coteaux de Béziers IGP | Vintage 2023



Varieties

100 % Chardonnay



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.



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

An expressive nose with aromas of white fruit syrup and pineapple.

This ample, sweet and intense wine, which reveals notes of banana and Williams pear, is well-balanced with a tangy finish. A wine for all circumstances.



Food pairing

Match with summer dishes like goat cheese salad, or shellfish like oysters.



Awards

Great Gold – Concours des Vinalies France 2024

Gold - Concours Gilbert & Gaillard 2024

Gold - Concours des Vinalies Occitanie 2024