



Coteaux de Béziers IGP | Vintage 2023



Grape variety
100 % Sauvignon



History

This range is an invitation to a "Jardin des Charmes" (a charming garden): charming bright colour, 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

Mineral notes, citrus fruits such as lime, and box tree. A frank fruitiness on the palate with citrus fruit and blackcurrant bud, along with a nice acidity, a good volume and persistent final.



Food pairing

Will match sea food such as clam and cockle linguine or hard cheese like a French Comté.



Awards

Gold - Concours Gilbert & Gaillard 2024
Silver - Concours des Vinalies Occitanie 2024



Non contractual picture

Alcohol: 12,5% vol.