



**Coteaux de Bézier IGP | Vintage 2023**



**Grape variety**  
100 % Sauvignon



### History

This range is an invitation to a "Jardin des Charmes" (a charming garden): seductive 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.**