



**Coteaux de Béziers IGP | Vintage 2024**



### **Variety**

100 % Alicante

### **History**

In 1855, Louis and Henri Bouschet created a new grape variety: Alicante. Long time preferred in blending for its colouring property (« Teinturier » literally meaning « tinter » or « dyer » grape), the taste is reflected in our smiles after a few sips.

Nevertheless, Alicante grown on our Languedoc terroir shows all of its potential to stand on its own. Thanks to new technological tools of vinification, Alma Cersius' oenologists adjusted the process in order to reveal the best qualities of this forgotten grape.



### **Soil**

Vines planted on a terroir of rolled stones and limestone-clay, the parcel selection is focused on 40 year-old vines with yields between 50 and 70 hl/ha.



### **Vinification**

Hot pre-fermentation maceration –MPC– between 6 to 8 hours depending on the parcel. Clarification of the juice, alcoholic fermentation in liquid phase. The next step is the micro-oxygenation that stabilizes the colour and softens the tannins. This winemaking style is best suited to our Alicante. It brings the qualities of the grape forward: the extraction of colour and aromas while keeping a pleasant flexibility.



### **Tasting**

Intense dark red colour. Complex nose of red fruits, and subtle notes of Virginia tobacco. Sweet structure on the palate with the same red fruits. The finish is smooth powerful, and persistent.



### **Food pairing**

To be enjoyed with rabbit terrine, tapas mix, grilled meat and hard cheeses.



Non contractual picture

Alcohol: 13% vol.