



**Coteaux de Bézier IGP | Vintage 2024**



### **Grape Variety**

100 % Merlot



*Non contractual pictures*

Alcohol: 14% vol.



### **History**

CERSIUS is the witness of a historical anchoring and expression of an identity and strong values. Coming from inland and preceded by sea entrances, the Cers wind, historically named Cersius by the Romans, provides all its benefits on our vineyard with its powerful, dry and bracing breath.

Based on a balance of the elements, sunshine that gorges our grapes with aromas, natural irrigation thanks to the proximity to the Mediterranean Sea, and a very rich terroir, this range is a very special tribute to the wind which completes this whole and plays a major role in our vineyard.



### **Soil**

Limestone-clay and pebbles.

Tasting the berries in the vineyard allows the aromatic profile to be determined and the optimum date for harvest at full ripeness of each variety to be defined.



### **Vinification**

Long traditional maceration between 30 and 35 days.

Pumping over, punching down the cap and micro-oxygenation on the skins.

Malolactic fermentation on the skins.

Devatting and pressing.

Ageing on fine lees for 2 months.

Ageing in tanks under oxygen control.



### **Tasting**

Clear Morella cherry robe with cherry reflections. Nose combining cocoa, blueberry jam and undergrowth aromas. Ample and round mouth with a well-balanced final between tannic structure and fruit.



### **Food pairing**

Ample and full-bodied, from the aperitif to a chocolate dessert, this wine is best enjoyed on a poultry with girolle mushroom sauce, a leg of lamb or a chocolate mousse.



### **Awards**

**Gold** - Concours Gilbert & Gaillard 2025

**Gold** - Concours des Vins de la Coopération Occitanie 2025