



Non contractual pictures

Alcohol: 12,5% vol.



Coteaux de Bézier IGP | Vintage 2024



Grape variety
100% Sauvignon

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

Harvested from 4 a.m. to 10 a.m. in order to preserve freshness and avoid oxidation.

Maceration on the skins for 6 to 8 hours.

Maceration on fine lees for 8 days, clarification and fermentation.

Vinification at 16°C with the selected yeasts.

Racking and ageing for 2 months on fine lees.



Tasting

Clear yellow robe with green reflections. The nose offers yellow grapefruit and boxwood aromas. Frank attack opening to a lively yet well-balanced mouth.



Food pairing

Excellent with sea food like king prawns cooked on a plancha, salmon, or with asparagus risotto.



Awards

Gold - Concours Gilbert & Gaillard 2025