



**Coteaux de Bézier IGP | Vintage 2024**



### **Grape variety**

100 % Merlot



### **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 the variety.



### **Vinification**

Heating of the harvest to 68°C.

Hot pre-fermentation maceration -MPC- between 6 and 10 hours.

Recovery, filtration and cooling of the juice.

Fermentation between 20 and 25°C with micro- oxygenation.

Malolactic fermentation in vats.

Ageing on fine lees followed by micro-oxygenation.



### **Tasting**

On the nose, notes of truffle, black fruits such as blackberry and candied blueberry. Round, ample along with a harmonious final. A velvety pleasure for the senses.



### **Food pairing**

To enjoy with red meat like a grilled beef tournedos, or confit lamb.



### **Awards**

**Gold** - Concours Gilbert & Gaillard 2025



*Non contractual picture*

Alcohol: 14% vol.