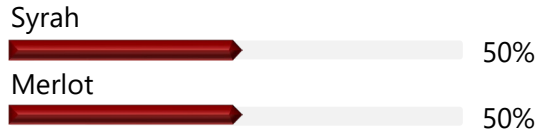




Coteaux de Béliers IGP | Vintage 2024



Grapes varieties



Non contractual picture

Alcohol: 13,5% vol.



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

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

Jammy red fruits, such as blackberry and blackcurrant, dominate the nose and are found on the palate. The roundness of this bi-varietal wine reveals licorice notes. This delectable wine shows a subtle exoticism with coconut and chocolate aromas. Chilled or at room temperature, the exuberant charm of these two varieties reveals a wonderful garden full of surprises.



Food pairing

Will enhance your simmered meals like a beef stew or a cassoulet, will also match spicy dishes or tasty cheeses like a French Roquefort cheese.



Awards

Silver - Concours des Vins de la Coopération Occitanie 2025