



Coteaux de Béziers IGP | Vintage 2024

Varieties



Grenache	45%
Cinsault	45%
Syrah	10%

History

A few miles from the vineyards of Alma Cersius, the plain bordering the Mediterranean Sea preserves a unique biodiversity. Thanks to the men and women who carry on the tradition of breeding Camargue horses and bulls, this wild landscape welcomes the animals that protect and respect it in return. This wine is a tribute to the Guardians who watch over this singular and fragile relationship.



Soil



Limestone clay and rolled stones
Rigorous parcel selection by tasting the berries in the vineyard, to determine the optimum date for harvest at full ripeness of each grape variety.
Yield 50 hl/ha

Vinification



- Grenache: 4 hours skin maceration.
 - Cinsault and Syrah: direct pressing.
- Settling juices at low temperature. Clarification and alcoholic fermentation at 16°C (with selected yeasts). Ageing on fine lees for 2 months for the Syrah. Clearing and filtration with bottling.

Tasting



Pale color with slight purple reflections. On the nose, seductive aromas of red fruits, such as strawberry and raspberry. On the palate, they are complemented by floral notes. Generous, pleasant, it is a tasty rosé to enjoy at any time and delightful with meals.

Food pairing



To be enjoyed with vegetable dishes such as zucchini tagine, aubergine caviar or a creamy brie cheese.

Awards



- Gold - Concours des Vins de la Coopération Occitanie 2025
- Gold - Concours Mundus Vini 2025



Non contractual picture

Alcohol: 12,5% vol.