



**Coteaux de Béziers IGP | Vintage 2024**



### Variety

100 % Pinot Noir



### 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

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

Morello cherry and violet aromas. A round and fruity wine with subtle tannins.



### Food pairing

Ideal with meat like roasted quail, beef or a creamy cheese like French Rocamadour.



### Awards

**Gold** - Concours Mundus Vini 2025



Non contractual picture

Alcohol: 13,5% vol.