



Coteaux de Béziers IGP | Vintage 2024

Grape Variety

100 % Cabernet 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

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

Deep red robe with garnet reflections. The nose offers a nice aromatic complexity along with freshness and blackcurrant fragrances. Ample and full mouth opening up to fruity aromas and completed by a fine tannic structure.



Food pairing

Ideal with a stew, game meats, will match cheese-based dishes or matured cheese like Parmesan.

Awards

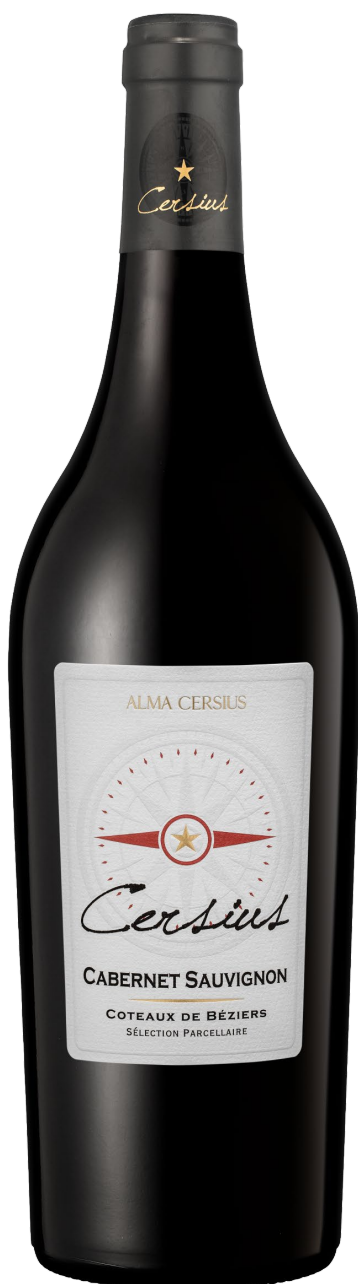
Gold - Concours Gilbert & Gaillard 2025

Gold - Concours Berliner Wine Trophy 2025

Silver - Concours Sakura Awards 2025

Silver - London Tasting Awards 2025

Silver - Concours des Grands vins de France à Mâcon 2025



Non contractual pictures

Alcohol: 14% vol.