



Non contractual pictures

Alcohol: 13,5% vol.



Coteaux de Béziers IGP | Vintage 2024



Grape Variety

100 % Pinot Noir

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

Beautiful garnet-colour with Morello cherry reflections. Bouquet of ripe fruits like black cherry and cranberry. Suppleness on the palate followed by a soft tannic finish.



Food pairing

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



Awards

Gold - Concours des Vinalies Internationales 2025

Silver - Concours des Vinalies Occitanie 2025