



Coteaux de Béziers IGP | Vintage 2024



Grape Variety

100 % Syrah



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 intense garnet colour with Morello cherry reflections. The nose offers aromas of fresh raspberries, strawberries slightly peppery. Frank attack along with a rich, generously fruity mouth followed by a nice length.



Food pairing

An excellent partner for cold meats, meat pâté, will also match a beef tartare or any type of red meat.

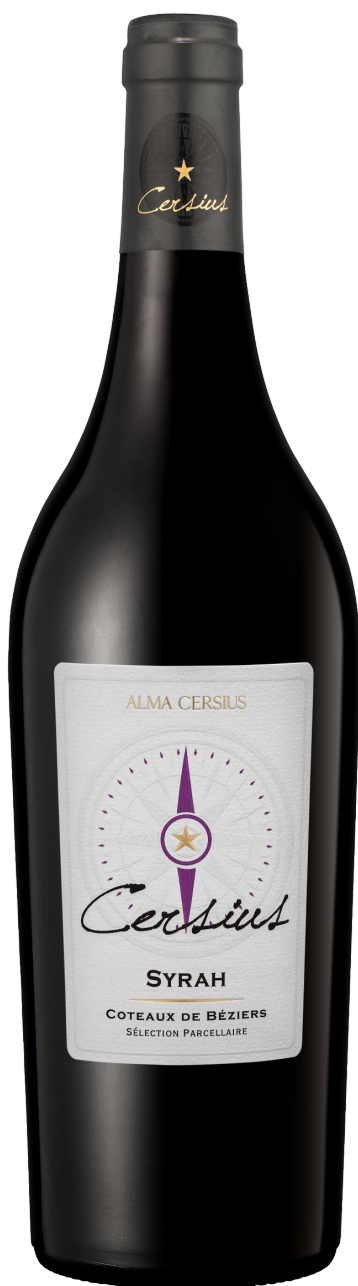


Awards

Silver - Concours des Vins de la Coopération Occitanie 2025

Silver - Concours Sakura Awards 2025

Silver - Concours National des vins IGP 2025



Non contractual pictures

Alcohol: 14% vol.