



Non contractual pictures

Alcohol: 13,5% vol.



Coteaux de Béziers IGP | Vintage 2024



Grape variety
100% Viognier



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

Harvested from 4 a.m. to 10 a.m. in order to preserve freshness and avoid oxidation.

Pressing and clarification of the juice.

Vinification at 16°C with the selected yeasts.

Racking and ageing for 2 months on fine lees.



Tasting

Intense yellow colour with gold reflections. Very greedy nose with fragrances of apricot and fresh almond. The mouth, with great roundness offers hints of fruits and a nice long finish.



Food pairing

Surprising as an aperitif, pleasant on grilled fish, tuna tataki, sea bream ceviche, and a daring match with fresh cheeses.



Awards

Gold - Concours des Vins de la Coopération Occitanie 2025

Gold - Concours Général Agricole de Paris 2025

Gold - Concours Sakura Awards 2025

Gold - Concours des Vinalies Internationales 2025

Silver - Concours National des vins IGP 2025