



Coteaux de Béziers IGP | Vintage 2024

Varietals

Carefully selected plots with low yields not exceeding 50hl/ha. A blend of 3 rigorously selected grape varieties:



Chardonnay	60%
Sauvignon	20%
Viognier	20%

History

The "Cers" is this cold, dry and bracing wind who watches over our vines. Coming from inland, its powerful breath cleanses and enriches the vine stocks and grapes. The God of this wind, named Cersius, was praised by the Romans for its beneficial qualities on the maturation of the fruit crops.



Soil

Terroir of rolled stones.

Vinification

20 % of oaky Chardonnay.
Skin maceration for the Sauvignon Blanc and soft pressing for the Viognier.
Stirring of fine lees then blending.



Tasting

A pretty yellow color with gold reflections. The nose is complex and elegant, with hints of grapefruit, exotic fruits such as passion fruit and pineapple, and soft spices. Rich and complex on the palate, the notes of honey, fir sap and citrus peel are followed by aromas of roasted rosemary and by the minerality of the Sauvignon.



Food pairing

Perfect with fine dishes like grilled langoustine, or meat such as veal paupiettes and a filet mignon with mushrooms



Awards

Silver - Concours International Wine Challenge 2025



Non contractual picture

Alcohol: 13,5% vol.