



Non contractual pictures

Alcohol: 12,5% vol.



Coteaux de Béziers IGP | Vintage 2024



Grape Variety

100 % Grenache 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

Direct pressing

Settling juices at low temperature. Clarification and alcoholic fermentation at 16°C (with selected yeasts). Ageing on fine lees for 2 months. Clearing and filtration with bottling.



Tasting

Beautiful pale pink colour with purple reflections. Complex bouquet of red fruits such as raspberry and strawberry, along with subtle floral notes. The palate, supple and appealing, offers the same fragrances as the nose, accompanied by sweet notes of candy. A delicious and elegant wine.



Food pairing

A delicious and elegant wine to be tasted as an aperitif. Will also match a summer dish or fruit-based desserts.



Awards

- Gold** - Concours des Vins de la Coopération Occitanie 2025
- Gold** - Concours Berliner Wine Trophy 2025
- Gold** - Concours des Vinalies Internationales – Mondial du rosé 2025
- Gold** - Concours National des vins IGP 2025
- Gold** - Concours des Vinalies Occitanie 2025
- Gold** - Concours des Grands vins de France à Mâcon 2025
- Gold** - Concours Terre de Vins 2025
- Silver** - Concours International de Lyon 2025

