



Pays d'Oc IGP | Vintage 2024



Variety
100 % Chardonnay



History

Five villages, carried by the whisper of the Cers wind, Three singular terroirs revealing their true character, One spirit to unite them: ALMA CERSIUS.

531, is a wine born of shared lands, where every drop tells the story of a plot, a hand, a grower. The trace of a bold wind. The beginning of something greater.



Soils

Round pebbles.

Tasting the berries in the vineyard allows the aromatic profile to be determined and the optimum date for harvest at full ripeness to be defined.



Vinification

Harvested from 4 a.m. to 10 a.m. to preserve freshness and prevent oxidation.

Direct pressing – Settling for 48 hours, then fermentation in new French barrels with selected yeasts. Stirring of the lees for 1 month and topping-up of the barrels. Barrel ageing for 3 to 4 months before racking.

Ageing in vats.



Tasting

Lovely yellow colour with golden hues. Beautiful aromatic intensity with floral notes and pastry notes of toasted almonds.

Splendid ample, rich, and long-lasting on the palate with a sweet vanilla finish.



Food pairing

A perfect accompaniment to roast chicken stuffed with porcini mushrooms, mussels en papillote with Provençal herbs and sun-dried vegetables, and a fruity tart with vine peaches and flaked almonds.

Ageing potential: 2 to 5 years.



Non-contractual picture

Alcohol: 14% vol.