



**Pays d'Oc IGP | Vintage 2025**



**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.