



Coteaux de Béziers IGP | Vintage 2025



Grape Variety
100 % Chardonnay

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.

Maceration on the skins for 4 hours.

Maceration on fine lees for 8 days, clarification and fermentation.

Vinification at 16°C with the selected yeasts.

Racking and ageing for 2 months on fine lees.



Tasting

A straw yellow colour with gold reflections. Rich and intense nose that evokes pear, mango and lemon flavours sublimated by a well-rounded and opulent mouth with a deliciously fruity final.

Food pairing

Ample and persistent, pleasant as an aperitif or throughout the meal, it goes perfectly with fish like a sole meunière, roasted vegetables with fresh thyme or beef stew.



Awards

Gold - Concours des vins de la Coopération Occitanie 2026

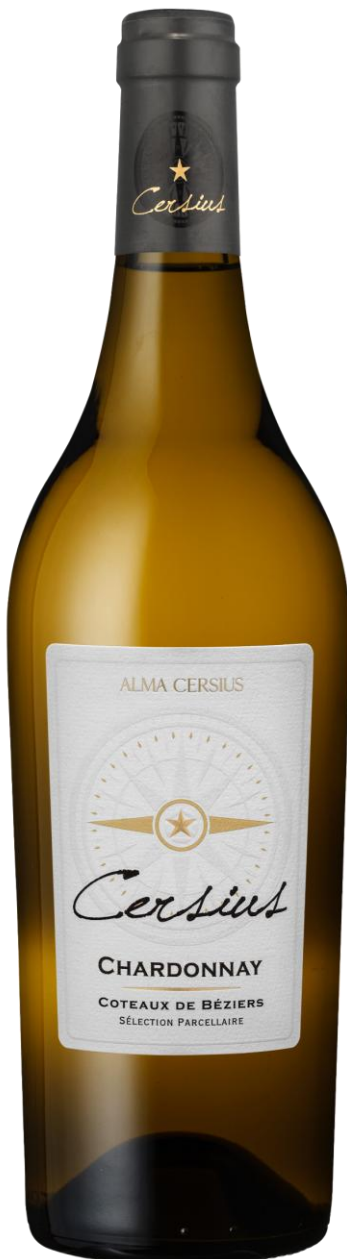
Gold - Concours Général Agricole 2026

Gold - Concours Mondial des Feminalise 2026

Gold - Concours National des Vins IGP 2026

Gold - Concours des Vinalies Internationales 2026

Silver - Concours des Vinalies France 2026



Non contractual pictures

Alcohol: 13,5% vol.