



Coteaux de Bézier IGP | Vintage 2025

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%



Non contractual picture

Alcohol: 13,5% vol.

History

A resolutely wild cuvée: A majestic style with a beautiful brilliant colour, almost fierce aromas on the palate, a silky and highly supple texture. Our oenologists have tamed the grape varieties to offer these well-balanced and unique cuvées. Félin Noir represent our terroir's typicity, awaken consumer's senses offering an incomparable aromatic richness: A satisfying roar.



Soil

Terroir of limestone clay and pebbles.



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

Match this cuvée with fish dishes like red mullet fillet, or with Italian burrata or ricotta cheese.

