



Coteaux de Bézier IGP | Vintage 2024

Varieties

Carefully selected plots with low yields not exceeding 50hl/ha. A blend of 3 rigorously selected grape varieties:



Syrah	<div style="width: 50%;"></div>	50%
Merlot	<div style="width: 25%;"></div>	25%
Cabernet Sauvignon	<div style="width: 25%;"></div>	25%

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 rolled stones.



Vinification

Traditional maceration, long vatting of 30 days. 20% aged for 6 months in oak barrels. Stirring of the fine lees before and after malolactic fermentation.



Tasting

Intense color with dark purple tints. The nose is rich with notes of violet, blackcurrant and raspberry followed by spices. Full bodied, yet fresh and fruity on the palate.



Food pairing

To enjoy with French pâté en croûte, with duck roasted with honey, or stewed meats.



Non contractual picture

Alcohol: 14% vol.