



Coteaux de Béliers IGP | Vintage 2025

Varieties



History

A few miles from the vineyards of Alma Cersius, the plain bordering the Mediterranean Sea preserves a unique biodiversity.

Thanks to the men and women who carry on the tradition of breeding Camargue horses and bulls, this wild landscape welcomes the animals that protect and respect it in return.

This wine is a tribute to the Guardians who watch over this singular and fragile relationship.

Soil

Limestone clay and rolled stones

Rigorous parcel selection by tasting the berries in the vineyard, to determine the optimum date for harvest at full ripeness of each grape variety.

Yield 50 hl/ha

Vinification

Harvest at the coolest hours of the night.

• *Rolle:*

Sorting and direct pressing with no oxygen contact, settling over 48 hours. Maceration of lees (several days). Fermentation at low temperature with selected yeasts. Clarification and ageing in vats.

• *Chardonnay and Sauvignon:*

Skin maceration for 4 hours for the Chardonnay and 6 to 8 hours for the Sauvignon. Maceration on lees during 8 days, clarification and fermentation. Vinification at low temperature. Ageing on fine lees for 2 months.

Tasting

Pleasing fruity aromas on the nose are deepened on the palate, which is well balanced, round and silky, followed by a beautiful vivacity. The aromas are powerful and complex. Fruity notes of pineapple, lime, citrus and white fruits such as pear, blend harmoniously with delicate hints of white flowers. The final is mineral, fresh and persistent.

Food pairing

Its liveliness will match a seafood platter, monkfish tail or stuffed mussels.

Awards

Gold – Concours des Vinalies Internationales 2026

Silver - Concours Mundus Vini 2026



Non contractual picture

Alcohol: 13% vol.

