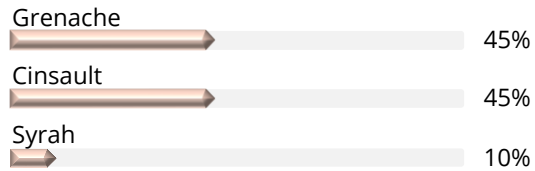




Coteaux de Béliers IGP | Vintage 2025

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

- Grenache: 4 hours skin maceration.
- Cinsault and Syrah: direct pressing.

Settling juices at low temperature. Clarification and alcoholic fermentation at 16°C (with selected yeasts). Ageing on fine lees for 2 months for the Syrah. Clearing and filtration with bottling.

Tasting

Pale color with slight purple reflections. On the nose, seductive aromas of red fruits, such as strawberry and raspberry. On the palate, they are complemented by floral notes. Generous, pleasant, it is a tasty rosé to enjoy at any time and delightful with meals.

Food pairing

To be enjoyed with vegetable dishes such as zucchini tagine, aubergine caviar or a creamy brie cheese.

Awards

- Gold** - Concours Mundus Vini 2026
- Gold** - Concours des vins de la Coopération Agricole 2026
- Gold** - Concours Général Agricole de Paris 2026
- Gold** - Concours Berliner Wine Trophy 2026
- Gold** - Concours International de Lyon 2026
- Gold** - Concours des Vinalies Internationales 2026



Non contractual picture

Alcohol: 12,5% vol.