



**Coteaux de Béliers IGP | Vintage 2025**



### Varieties

100 % Chardonnay



### History

This range is an invitation to a “Jardin des Charmes” (a charming garden): seductive bright colour, bursting with flavors and ample aromas for a romantic finish. Taste and fall under the spell of this refined cuvée.



### Soil

Limestone-clay

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



### Vinification

Harvested from 4 a.m. to 10 a.m. in order to preserve freshness and avoid oxidation.

Direct pressing, separation of the last pressed juices.

Settling, stabulation of the deposits for 8 days.

Fermentation at low temperature.

Ageing 2 months on fine lees. Ageing in vats.



### Tasting

An expressive nose with aromas of white fruit syrup and pineapple.

This ample, sweet and intense wine, which reveals notes of banana and Williams pear, is well-balanced with a tangy finish. A wine for all circumstances.



### Food pairing

Match with summer dishes like goat cheese salad, or shellfish like oysters.



### Awards

**Gold** - Concours National des Vins IGP 2026

**Silver** - Concours Berliner Wine Trophy 2026



*Non contractual picture*

**Alcohol: 13,5% vol.**