



Coteaux de Béliers IGP | Vintage 2025



Variety
100 % Pinot Noir



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 of each grape variety.



Vinification

Long traditional maceration between 30 and 35 days.
Pumping over, punching down the cap and micro-oxygenation on the skins.
Malolactic fermentation on the skins.
Devatting and pressing.
Ageing on fine lees for 2 months.
Ageing in tanks under oxygen control.



Tasting

Morello cherry and violet aromas. A round and fruity wine with subtle tannins.



Food pairing

Ideal with meat like roasted quail, beef or a creamy cheese like French Rocamadour.



Awards

Gold - Concours National des Vins IGP 2026



Non contractual picture

Alcohol: 13,5% vol.