



**Coteaux de Béziers IGP | Vintage 2025**



**Varieties**



**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**

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**

Delicate, elegant and gourmet wine with floral notes, wild peach, apricot and mango aromas. Very nice balance combining fineness and complexity.



**Food pairing**

Serve with fish dishes like red mullet filet, tuna steak, or an exotic meal such as Asian style grilled vegetables



**Awards**

**Gold** - Concours Général Agricole 2026  
**Gold** - Concours de la Coopération Occitanie 2026



Non contractual picture

Alcohol: 13% vol.