



Non contractual pictures

Alcohol: 12,5% vol.



Coteaux de Béziers IGP | Vintage 2025



Varieties

Grenache	45%
Cinsault	45%
Syrah	10%



History

In our region, the wind is an integral part of the scenery; it dances among the vines and plays with the leaves like unruly locks of hair. This wind is a living breath, a nod to those moments when we let go, glass in hand, face to the sun, hair blowing in the wind.



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.