



**Pays d'Oc IGP | Millésime 2025**



### **Varieties**

Vermentino – Grenache Blanc – Colombard – Terret – Chardonnay



### **History**

Born from a playful nod to ALMA, LAMA captures the Alma Cersius spirit in a laid-back style: a light, fruity, fresh wine, made for aperitifs that linger and spontaneous meals with friends.



### **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**

Harvesting of the grapes from 4 a.m. to 10 a.m., in order to preserve freshness and prevent any oxidation. Direct pressing, followed by clarification and filtration of the lees. Fermentation at 16°C with selected yeasts. Racking, then stirring on fine lees for 4 months. Storage in tank.



### **Tasting**

Beautiful lively and bright dress, fresh and flattering notes reminiscent of candied lemon, green apple, and white fruits. Mouth both soft, smooth, and refreshing.



### **Food pairing**

Will pair perfectly with fresh cuisine, such as a scallop carpaccio with candied lemon, or an Italian-style bruschetta.



*Non contractual picture*

Degree : 12,5% vol.