



**Pays d'Oc IGP | Millésime 2025**



### **Varieties**

Cinsault – Grenache – Carignan – Tempranillo – Caladoc – Syrah



### **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 grapes from 8 a.m. to 10 a.m. in order to preserve freshness and avoid any oxidation. Direct pressing, separation of the last presses. Racking, then fermentation at 16°C with selected yeasts. Racking then aging on fine lees for 2 months. Storage in tank.



### **Tasting**

Beautiful flesh-colored shade with bright pink highlights, lovely aromatic presence between cherry candy and cotton candy notes. Easy and indulgent on the palate, still with candy-like flavors.



### **Food pairing**

Enjoy it from spring onwards with friends or family around a fire pit with lightly caramelized pork ribs or grilled asparagus, or on a summer salad such as watermelon and feta cheese.



*Non contractual picture*

Degree : 12% vol.