



Pays d'Oc IGP | Millésime 2025



Varieties

Merlot – 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

Traditional short maceration of a few days with gentle extractions.

Racking and pressing.

Malolactic fermentation in tank with aging on fine lees for 2 months.

Storage in tank.



Tasting

Beautiful ruby dress, aromatic notes fully on an intense and pleasant fruitiness reminiscent of wild fruit jam or strawberries in syrup. Remarkable mouthfeel of suppleness and sweetness.



Food pairing

Enjoy it as an aperitif, or with a dish such as roasted vegetables or filet mignon with honey sauce; it will accompany you right up to the crispy red fruit tart planned for dessert.

To be tasted all year round and at around 12 to 14°C from the arrival of the warm days..



Non contractual picture

Degree : 12,5% vol.