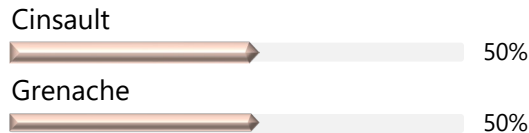




Pays d'Oc IGP | Vintage 2025



Varieties



History

Under the breath of the Cers wind and the caress of the Mediterranean sun, "Sea, Cers and Sun" sings of the aromas of the South with every sip. Its name, a playful nod to a timeless melody, speaks of a shared joy of life: which unites the wind, the light, and the sharing of a good wine. Here, each bottle is a summer song to be savoured to the very last sip.



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 between 4 a.m. to 10 a.m. in order to preserve freshness and to avoid oxidation and an excessive color migration.

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

Sweet mandarin notes give way to marshmallow from childhood memories. On the palate, red fruits such as blackcurrant and raspberry charm the palate with a nice overall balance. A garden of aromas to please the taste buds.



Food pairing

To be enjoyed with Mediterranean dishes such as a tian of vegetables, a Niçoise salad or exotic meals.



Non contractual pictures

Alcohol: 12,5% vol.