



Pays d'Oc IGP | Vintage 2024



Variety

100 % Syrah

History

Five villages, carried by the whisper of the Cers wind, Three singular terroirs revealing their true character, One spirit to unite them: ALMA CERSIUS.

531, is a wine born of shared lands, where every drop tells the story of a plot, a hand, a grower. The trace of a bold wind. The beginning of something greater.



Soils

Round pebbles.

Tasting the berries in the vineyard allows the aromatic profile to be determined and the optimum date for harvest at full ripeness to be defined.



Vinification

Vatting and fermentation with selected yeasts.

Traditional maceration for 30 to 35 days with pumping over and micro-oxygenation under the cap.

Racking and pressing.

Transfer to new barrels and barrels of 1 to 5 wines, malolactic fermentation and ageing in wood for 12 months.



Tasting

Beautiful deep red colour with amber highlights. Sweet aromas of cherry and blackberry jam with some toasted notes.

Powerful and fleshy on the palate with notes of roasted cocoa.



Food pairing

Enjoy with duck breast in a brazier-style honey-soy sauce or rosemary-honey sauce, chorizo risotto, or a chocolate fondant with a raspberry center.

Ageing potential: 5 to 10 years.



Awards

Gold – TOP 10 – Concours Syrah du Monde 2026

Gold - Concours Terre de Vins 2026



Non contractual picture

Alcohol: 14,5% vol.