



Coteaux de Béliers IGP | Vintage 2025



Varieties



History

This range is an invitation to a “Jardin des Charmes” (a charming garden): seductive bright colour, bursting with flavors and ample aromas for a romantic finish. Taste and fall under the spell of this refined cuvée.

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.

Awards

- Large Gold** - Concours des Vinalies France 2026
- Gold** - Concours National des Vins IGP 2026
- Gold** - Concours Mondial de Bruxelles 2026
- Gold** - Concours des Grands Vins de France Mâcon 2026
- Silver** - Concours Général Agricole 2026
- Silver** - Concours des Vinalies Occitanie 2026



Non contractual picture

Alcohol: 12,5% vol.