



Coteaux de Bézier IGP | Vintage 2025



Grape variety

100 % Merlot



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 the variety.



Vinification

Heating of the harvest to 68°C.

Hot pre-fermentation maceration -MPC- between 6 and 10 hours.

Recovery, filtration and cooling of the juice.

Fermentation between 20 and 25°C with micro- oxygenation.

Malolactic fermentation in vats.

Ageing on fine lees followed by micro-oxygenation.



Tasting

On the nose, notes of truffle, black fruits such as blackberry and candied blueberry. Round, ample along with a harmonious final. A velvety pleasure for the senses.



Food pairing

To enjoy with red meat like a grilled beef tournedos, or confit lamb.



Awards

Gold - Concours des Vinalies France 2026

Gold - Concours Mondial du Merlot 2026

Silver - Concours Général Agricole 2026

Silver - Concours des Vinalies Occitanie 2026

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Non contractual picture

Alcohol: 14% vol.