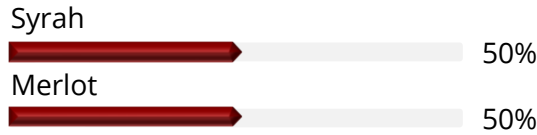




**Coteaux de Béliers IGP | Vintage 2025**



### Grapes 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

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

Jammy red fruits, such as blackberry and blackcurrant, dominate the nose and are found on the palate. The roundness of this bi-varietal wine reveals licorice notes. This delectable wine shows a subtle exoticism with coconut and chocolate aromas. Chilled or at room temperature, the exuberant charm of these two varietals reveals a wonderful garden full of surprises.



### Food pairing

Will enhance your simmered meals like a beef stew or a cassoulet, will also match spicy dishes or tasty cheeses like a French Roquefort cheese.



### Awards

**Gold** - Concours des vins de la Coopération Occitanie 2026  
**Gold** - Concours Mondial des Feminalise 2026  
**Gold** - Concours Berliner Wine Trophy 2026  
**Gold** - Concours National des Vins IGP 2026  
**Silver** - Concours des Vinalies Occitanie 2026



*Non contractual picture*

**Alcohol: 13,5% vol.**