



Coteaux de Béziers IGP | Vintage 2025



Variety

100 % Rolle



History

The forgotten grape varieties deserve their place on tables, in glasses. This ancestral heritage is emblematic of our Languedoc territory. ROLLE by Alma Cersius is a beautiful omen for lovers of unique wines.



Soil

Planted on a terroir of rolled stones and limestone-clay, the plot selection is focused on 40 year-old vines with yields between 50 and 70 hl/ha.



Vinification

Harvested from 4 a.m. to 10 a.m. in order to preserve freshness and avoid oxidation.
Pressing and clarification of the juice.
Vinification at 16°C with the selected yeasts.
Racking and ageing for 2 months on fine lees.



Tasting

Pale yellow to pearly green sheen. The aromas of white flesh fruits and citrus and the floral notes give it a good balance and finesse on the palate. Final both velvety and fresh.



Food pairing

To taste with Tzatziki on toast, or with diverse type of dishes such as ricotta/basil ravioles, fish in sauce or Indian curry.



Awards

Large Gold - Concours des Vinalies France 2026

Gold - Concours Terres de Vins 2026

Silver - Concours International Wine Challenge 2026



Non contractual picture

Alcohol : 13,5% vol.