

Sous un nouveau jour

RED – 2025

DENOMINATION IGP PAYS D'OC

GRAPPES VARIETY Syrah

ALCOHOL CONTENT 13 %vol

pH 3,94

TOTAL ACIDITY 2,57

TASTING
Appearance: Ruby red with violet hues, clear and bright.
Nose: Opens up with aeration, revealing notes of blackcurrant and black pepper, complemented by hints of violet and liquorice.
Palate: Smooth, with well-integrated tannins and a beautiful expression of Syrah.

TERROIR
The diversity of our terroir, with vineyards close to the sea and sandy-clay soils. Our wines are the result of a dialogue between the sea and the garrigue.
The richness of our terroir extends from sandy soils close to the sea to stony soils composed of calcareous sandstone and marl on our hillsides.

WINEMAKING
Parcel selection from our hillside vineyards.
Traditional winemaking in stainless steel tanks.
Short maceration to preserve the fruit and balance.

SERVICE
Serving temperature: 16–18°C
Food pairings: Ideal with red meats, grilled dishes, spicy food or mature cheeses.



CARACTÉRISTIQUE BOUTEILLE :

- Type: Bourgogne Evolution
- Colour: Cinnamon
- Bottle size: 75 cl
- Bottle weight: 420 g
- Closure: DIAM 2



Les Coteaux de Montpellier
 Saint-Geniès-des-Mourgues



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