



Renaissance Cicéron 2024 Rosé de Syrah

Nick Bulleid MW Tasting Notes

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| Colour | Very pale pink |
| Nose | Delicate, showing light red berries. |
| Palate | Subtle red fruits, with a hint of savoury. Finishes round, with good length and mild acidity. |

This rosé is perfect for summer drinking. Drink it lightly chilled, either by itself or with any light, casual dishes.
Enjoy whilst it's fresh, preferably before the end of 2026.

The Renaissance Cicéron Rosé de Syrah wine is certified both organic and biodynamic. Vegan Friendly.

Winemaking Notes

The 2024 growing season in southern France was marked by continuing drought, punctuated by heavy rain in the spring. Several years of dry weather overall reduced grape yields, which varied widely from one area to another. In the end the harvest for this wine was small but nevertheless good in quality.

The grapes were grown near Béziers, and harvested in early September. They were destemmed and went straight to the air-bag press, where they soaked for two hours in a protected atmosphere to obtain the desired colour. Cool fermentation then occurred for 6-10 days. After alcoholic fermentation, the wine was stored in stainless steel tanks under protection of carbon dioxide.

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| Alcohol | 12.5% |
| Bottling Date | 17 th July 2025 |

Nick Bulleid MW (Independent) Wine Selection

Stockist BackVintage Wines Australia
www.backvintage.com.au
Enquiries: (0414) 44 88 55

RRP **\$46.00 per bottle** (includes GST)

Château Cicéron

BACKVINTAGE WINES AUSTRALIA PTY LTD

"Making quality value for money wine."

9 Fairmount St Dulwich Hill NSW 2203 Ph: (0414) 44 88 55
| www.backvintage.com.au | ABN 45 104 897 467



Introduction by winegrower Claude Vialade :

*« Cicéron is a wine chateau. It is also a family home.
We live by the rhythm of the seasons and vineyard tasks.*

I have established a renowned and innovative organic vineyard here to respond to a changing climate. The wines are made in the estate's cellars. We sell most of our wines in export markets, so over the years I have set aside one of its beautiful houses as accommodation for our foreign clients when they travel to buy our wines.

Another building has been converted into a large reception area and cellar door facilities for welcoming school groups or winegrowers from other regions keen to find out more about this innovative vineyard designed to withstand drought conditions.

So it was that alongside our winegrowing business, tourism activities have developed »

Château Cicéron is located South-east of Carcassonne. The Château faces south overlooking the Orbieu River and is protected to the north by the Montagne d'Alaric. The vineyard benefits from the influence of the Mediterranean, which, with a little humidity, ensures a freshness and elegant structure to the wines of this terroir.

The current buildings are built on the site of an ancient Roman villa (70 BC), hence the Latin name. The estate became a dependency of the Benedictine Abbey of Lagrasse during the expansion of Catholicism (8th to 13th centuries) and was privatized during the French Revolution.

In 1985, the owner Claude Vialade, who was a visionary at the time and long before organic farming was prevalent began the conversion to organic farming. Château Cicéron, alongside the Ribaute co-operative, became the first 100% organic co-operative winery in Europe.

Owned and operated by the Vialade family, the Château Cicéron vineyard is small being only 10 hectares in area. The vines are a minimum 25 to 35 years old. The grapes are harvested by hand and the wine carefully made on-site by Bertrand Fillet and Mélanie Husset (who incidentally has also made wine in New Zealand).



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