

Domaine Sérol Côte Roannaise "Les Blondins" red 2022

Product price:

€126.00



Product features:

Area: LOIRE

Winemaker: Stéphane SEROL

Vintage: 2022

Appellation: Côte Roannaise

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 89/100

Cépage dominant: gamay saint romain

Product short description:

The cuvée from the vineyard of *Blondins*, co-owned with the Troisgros family. It does not claim to be the best of the domaine, however, it proudly features on the menu of the family restaurant in Roanne, the local gastronomic institution rated 3* Michelin! Best enjoyed young at around 17 °C.

Product description:

PRESENTATION OF DOMAINE SEROL **+ ALL ITS OTHER WINES IN STOCK**

Comments on this:

Domaine Sérol Côte Roannaise "Les Blondins" red 2022

RVF Guide to the Best Wines of France 2025 (August 2024): **89/100**. *In reserve, Les Blondins offers aromas of forest fruits and elderflower.*

Technical sheet written by the domaine:

Alongside domaine Sérol, the 2 ha of Gamay from the Vignoble des Blondins are co-owned with Michel Troisgros.

Grape variety: 100% gamay saint romain

Gamay: A black grape variety with white juice, it takes its name from the hamlet of Gamay in the municipality of Saint-Aubin, on the Côte de Beaune. Rarely found worldwide, this grape variety is planted on only 33,000 ha, of which 30,000 ha are in France, mainly in Beaujolais and the Loire Valley.

Gamay Saint Romain: This is a variant of gamay found only in Côte Roannaise.

Terroir

Parcel planted on a granite cirque.
1.89 ha of vines over 20 years old.
Altitude between 420 and 460 meters.
Southeast exposure.

Cultivation method

Vines cultivated biodynamically.
High density: 8,500 plants/ha.
Trellised vines. Simple Guyot pruning.

Manual harvesting.

Vinification

Harvest sorted at the winery on a vibrating table.

30% whole bunches.

Lower parcel (30%): 10 to 12 days of alcoholic fermentation followed by aging for 6 to 9 months in cement tank.

Upper parcel (70%): 15 days of slow fermentation in wooden tank followed by aging for 6 to 9 months in the same container.

Mass blending.

After a light filtration, bottling is done by us.

Service

Temperature: 14 to 15°C

Aging potential: 5 to 6 years

Pairing: Charcuterie, white meats.