

Domaine Serol Côte Roannaise "Millerands" red 2022 (3 bottles)



Product price:

€67.50

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: 91/100

Cépage dominant: gamay saint romain

Product short description:

The cuvée from high-altitude "millerandés" grapes (very old vines, very concentrated small berries). A domaine that is rising in a nearly unknown appellation... "haute couture" gamays saint romain that the Troigros brothers, triple Michelin-starred, discovered before us ;-) 91/100 RVF.

Product description:

PRESENTATION OF DOMAINE SEROL
+ ALL ITS OTHER CUVEES IN STOCK

Domaine Sérol Côte Roannaise "Millerands" red 2022

RVF Guide to the Best Wines of France 2025 (August 2024): 91/100. *The Millerand, juicy as desired, imposes the dark profile of its fruit, but the overall balance is delightful.*

Technical sheet written by the domaine:

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, primarily in Beaujolais and the Loire Valley.

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

Vineyard

Selection of two plots of millerandé grapes (referring to grapes with very small berries, in large numbers and seedless, with particularly concentrated juice) sometimes aged 90 years.

High planting density (8,500 vines/ha) on granite. The soils are worked mechanically, and the vines are nourished by returning prunings as well as by the addition of organic matter and lime.

Many tasks require manual labor: pruning, debudding, lifting, leaf removal...

Vinification

Manual harvest and sorting at the winery on a vibrating table.

Vinification in cement tanks with temperature control.

Destemming of 80% followed by a 5-day cold pre-fermentation maceration.

12 days of slow fermentative maceration using only indigenous yeasts.

Pneumatic pressing.

Aging for 11 months in cement tanks with racking.

After a light filtration, bottling is done by us.

Tasting

Intense bright garnet red.

Complex aromas with an empyreumatic dominance: vanilla, spices (pepper, clove) as well as typical fruity notes of gamay.

Full-bodied, ample, and harmonious wine with soft tannins, having a beautiful final freshness.

Service

Temperature: 16°C

Aging potential: 5-6 years

Pairing: Spiced pork, veal with chanterelles