

Domaine Sérol Côte Roannaise "Millerands" red 2023



domaine
SÉROL

Product price:

€126.00

Product features:

Area: LOIRE

Winemaker: Stéphane SEROL

Vintage: 2023

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

Alcool: 12,5

Product short description:

"**Wine to taste as a priority**" RVF September 2025. 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 ;-)

Product description:

PRESENTATION OF DOMAINE SEROL
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this

Domaine Sérol Côte Roannaise "Millerands" red 2023

RVF Guide to the Best Wines of France 2026 (Sept 2025): 91/100.

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.

Vineyard

Selection of two plots of millerandé grapes (characterizing grapes with very small, numerous seeds and lacking seeds, 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 human labor: pruning, debudding, lifting, leaf removal...

Vinification

Manual harvesting 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 brilliant garnet red.

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

Full-bodied, ample, and harmonious wine with soft tannins, having a beautiful fresh finish.

Service

Temperature: 16°C

Aging potential: 5-6 years

Pairing: Spiced pork, veal with chanterelles