

# Domaine Sérol Côte Roannaise "Chez Coste" red 2023



domaine  
SÉROL

Product price:

€198.00

Product features:

Area: LOIRE

Winemaker: Stéphane SEROL

Vintage: 2023

Appellation: Côte Roannaise

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

RVF: 92/100

Cépage dominant: gamay saint romain

Alcool: 12,5

Product short description:

"**Wine to taste as a priority**" RVF Sept 2025. The heart of the plot "Perdrizière," but vinified and aged in **amphora**, resulting in less chewiness, and more amplitude and breadth than the cuvée "classic". If possible, **open and decant THE NIGHT BEFORE!**

Product description:

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

Comments on this

Domaine Sérol Côte Roannaise "Chez Coste" red 2023

RVF Guide to the Best Wines of France 2026 (Sept 2025): **92/100**. *Chez Costes is*

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*in a phase of restraint that highlights its great tannic depth.*

**Technical sheet written by the domaine**

**Terroir:**

Heart of the Perdriziere parcel known as "Culture" planted on a gorrhe soil, rich in manganese.  
Vines aged 30 years.  
Altitude: 400 meters.  
East exposure.  
Trellised vines. Simple Guyot pruning.  
High density: 8,500 plants/ha.

**Cultivation method:**

Vines cultivated biodynamically.  
Manual harvesting.

**Vinification:**

100% destemming.  
Vinification in amphora without sulfur.  
Approximately 15 days of alcoholic fermentation followed by a slow maceration of 6 months using indigenous yeasts. Manual pressing.  
Aging for 6 months in amphora without sulfur  
Racking and sulfur protection (25mg/l) before bottling done by us.

**Grape variety:**Gamay St-Romain

**Pairing:**Meat in sauces, spicy dishes

**Serving temperature:**16 °C

**Aging potential:**5-6 years