

Domaine Sérol Côte Roannaise "Les Blondins" red 2023



domaine
SÉROL

Product price:

€117.00

Product features:

Area: LOIRE

Winemaker: Stéphane SEROL

Vintage: 2023

Appellation: Côte Roannaise

Color: red

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 89/100

Cépage dominant: gamay saint romain

Product description:

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

Comments on this

Domaine Sérol Côte Roannaise "Les Blondins" red 2023

Guide RVF des Meilleurs Vins de France 2026 (Sept 2025): 89/100. *Les Blondins consistently asserts its tight, austere style.*

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, primarily in Beaujolais and the Loire Valley.

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

Terroir

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

Farming 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 clusters.
Lower part of the plot (30%): 10 to 12 days of alcoholic fermentation followed by aging for 6 to 9 months in cement tanks.
Upper part of the plot (70%): 15 days of slow fermentation in wooden tanks followed by aging for 6 to 9 months in the same container.
Mass blending.
After a light filtration, bottling is done by us.

Serving

Temperature: 14 to 15°C
Aging potential: 5 to 6 years
Pairing: Charcuterie, white meats.