

Domaine Sérol Côte Roannaise "Chez Muron" red 2023



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

Product short description:

"Wine to taste as a priority" RVF Sept 2025. Part of the cuvée parcellaire "Millerand", but vinified and aged in amphora, thus with less chewiness, and more amplitude and breadth than the cuvée "classique". To be opened and decanted the day before if possible!

Product description:

PRESENTATION OF DOMAINE SEROL
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this

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Guide RVF des Meilleurs Vins de France 2026 (Sept 2025): 92/100. Chez Muron

reveals itself as precise, deep with powdery tannins.

Technical sheet written by the domaine

Vineyard

The soils are worked mechanically and nourished with manure and lime.
Many tasks require manual labor: pruning, bud removal, training, leaf removal ...

Vinification

Manual harvest in the heart of the "Chez Muron" parcel

Vinification in amphora

100% destemming.

About fifteen days of slow fermentation thanks to indigenous yeasts followed by 6 months of maceration

Manual pressing.

Aging for 6 months in amphora without sulfur.

Bottling done by us.

Tasting

Intense garnet red color.

Expressive nose of red fruits and spices with a full mouth, enlivened by the spices.

Service

Tasted once a day after opening the bottle, the wine improved over two to three days! Do not hesitate to open the bottle the day before tasting.

Pairing: Sauced meats

Serving temperature: 16 °C

Aging potential 5-6 years