

Domaine Sérol "Oudan - de Butte en Blanc" (viognier) dry white 2024



domaine
SÉROL

Product price:

€120.00

Product features:

Area: LOIRE

Winemaker: Stéphane SEROL

Vintage: 2024

Appellation: IGP Urfé

Color: dry white

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: viognier

Product short description:

For their first cuvée in white in 2019, the Sérols chose the viognier grape, which adapts perfectly to their granitic terroir. Superb result, superb commercial success, and sold out with each new vintage. Indeed, this cuvée has further refined and has become a reference for whites in these volcanic Roannaise lands. Stéphane Sérol is the guiding star of this region... to be followed blindly!

Product description:

PRESENTATION OF DOMAINE SEROL
+ ALL ITS OTHER CUVEES IN STOCK

Domaine Sérol "Oudan - de Butte en Blanc" (viognier on granite) dry white 2024

Technical sheet written by the domaine

Terroir :

Plot planted on granite soil.
1.5 ha of 20-year-old vines.
Altitude between 400 and 450 meters.
South exposure.
Trellised vines. Simple Guyot pruning.
High density: 8,500 plants/ha.

Cultivation :

Vines cultivated biodynamically.
Manual harvesting.

Vinification :

Direct pressing.
Vinification in 500 l barrels.
Alcoholic fermentation using indigenous yeasts.
No malolactic fermentation.
Aging on lees for over 6 months in barrel.
After a light filtration, bottling is carried out by us.

Grape variety : Viognier

Certification : Certified by FR-Bio-01-Ecocert Agriculture France

Pairing : Appetizers, goat cheese

Serving temperature : 12 °C

Aging potential : 2-3 years