

Domaine Sérol Côte Roannaise "Eclat de granite" red 2024



domaine
SÉROL

Product price:

€87.00

Product features:

Area: LOIRE

Winemaker: Stéphane SEROL

Vintage: 2024

Appellation: Côte Roannaise

Color: red

Unit Price: 10-15 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: gamay saint romain

Product short description:

The "little cuvée fruity" from a BIO domaine that is rising in a nearly unknown appellation... high-altitude "haute couture" gamays that the Troigros brothers, triple Michelin-starred, discovered before us ;-). Ah! This juicy fruit and slightly peppery finish!

Product description:

PRESENTATION OF DOMAINE SEROL
+ ALL ITS OTHER CUVEES IN STOCK

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Technical sheet written by the domaine :

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 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

High planting density (8,500 vines/ha) on granite. The soils are worked mechanically, and the vines are nourished by the return of cuttings as well as the addition of organic matter and lime. Many tasks require manual labor: pruning, bud removal, lifting, leaf removal... all **certified organic**.

Vinification

Manual harvest and sorting at the winery on a vibrating table.

Vinification in cement tanks with temperature control.

25% whole clusters.

15 to 18 days of slow fermentation-maceration using indigenous yeasts.

Aging for 6 to 10 months in cement tanks with racking.

After a light filtration, bottling is done by us.

Tasting

Intense garnet red

Aromas of black fruits (blackcurrant), red fruits (raspberry), mineral and spicy expression.

Palate with silky tannins that provide smoothness, power, and length to this wine.

Service

Temperature: 14 to 16°C

Aging potential: 3-4 years

Pairing: Starters, Meats, Cheese