

Domaine Sérol Côte Roannaise "Oudan" red 2024



domaine
SÉROL

Product price:

€117.00

Product features:

Area: LOIRE

Winemaker: Stéphane SEROL

Vintage: 2024

Appellation: Côte Roannaise

Color: red

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: gamay saint romain

Alcool: 12

Product short description:

A parcel gem facing south that remains fresh at an altitude of 400 to 450 m. Worked exclusively by hand.

Product description:

PRESENTATION OF DOMAINE SEROL
+ ALL ITS OTHER CUVEES IN STOCK

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Technical sheet written by the domaine :

Family-owned estate of 35 ha cultivated at high density, on the eastern foothills of the Massif Central,

near the gorges of the Loire.

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, mainly in Beaujolais and the Val de Loire.

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

Terroir:

First parcel planted by Stéphane Sérol on the granitic hillside of Oudan.

Altitude between 400 and 450 meters.

Full south exposure.

Farming method:

Vines cultivated biodynamically.

Vines trained to reach a foliage height of over 1.70 m.

Guyot Poussard pruning.

Annual application of composted and dynamized bovine manure on the domaine.

Annual sowing of green manure.

During the season, soil work is done only under the cavillon.

Manual green work: leaf thinning, bud removal, trellising, removal of excess shoots...

Vinification:

Manual harvest in 12 kg crates, sorted at the winery on vibrating tables.

Wooden vats filled by gravity with 20% whole clusters.

Approximately 20 days of slow fermentation-maceration with indigenous yeasts, followed by 11 months of aging in wooden vats.

Gentle filtration on cellulose plates and bottling done by us.

Alcohol content 12% / vol.

Bottling:

Lightweight glass bottle (395 g)

Cork closure with natural cork

Sealing with a short wax

Certification:

Organic wine certified by FR-Bio-01-Ecocert

Biodynamic wine labeled Biodyvin and controlled by Ecocert France

Service:

Temperature: 14 to 16°C

Aging potential: 3 to 7 years

Food pairing: Beef, game birds, cheeses.