

Domaine Sérol "Champtoisé" (chenin) 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: chenin

Alcool: 12

Product short description:

The first Chenins from the domaine. As always with Stéphane Sérol, we were impressed. He never acts on a whim, and his new cuvées are always perfectly thought out... and executed! A must-try without delay, as the quantities are limited.

Product description:

PRESENTATION OF DOMAINE SEROL
+ ALL ITS OTHER CUVEES IN STOCK

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Technical sheet written by the domaine

Terroir:

Plot planted on granite soil.
1.9 ha of young vines.
Altitude between 380 and 415 meters.

Cultivation:

Vines grown biodynamically.
High density: 8,500 plants/ha.
Trellised vines. Simple Guyot pruning.
Manual harvesting.

Vinification:

Direct pressing.
Vinification in 500 l barrels.
Alcoholic fermentation using indigenous yeasts.
Aging on lees for over 6 months in barrel.
After a light filtration, bottling is done by us.

Grape variety: Chenin

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

Pairing: Creamy chicken, Fish in sauce

Serving temperature: 14 °C

Aging potential: 2-5 years