

Domaine Sérol Côte Roannaise "Eclat de granite" red 2024 (3 bottles damaged labels)



domaine
SÉROL

Product price:

€38.25

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 an organic domaine that is rising in a nearly unknown appellation... high-altitude "haute couture" Gamays that the Troigros brothers, Michelin triple-starred, discovered before us ;-). Ah! This smooth fruit and that slightly peppery finish!

Product description:

PRESENTATION OF THE DOMAINE SEROL
+ ALL ITS OTHER CUVÉES IN STOCK

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Technical sheet written by the domaine :

Grape variety: 100% Gamay Saint-Romain

Gamay: A grape variety with black grapes and white juice, it takes its name from the hamlet of Gamay in the commune of Saint-Aubin, on the Côte de Beaune. Not widely spread around the world, this grape variety 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: It's a variant of Gamay found only in Côte Roannaise.

Vineyard

High planting density (8,500 vines/ha) on granite. The soils are mechanically worked and the vine is nourished by the return of shoots as well as by the addition of organic matter and lime. Many tasks require human hands: pruning, debudding, lifting, leaf stripping... all **certified organic**.

Vinification

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

Vinification in cement vats with temperature control.

25% whole bunches.

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

Aging for 6 to 10 months in cement vats 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 give suppleness, power, and length to this wine.

Service

Temperature: 14 to 16°C

Conservation: 3-4 years

Pairings: Starters, Meats, Cheese