

Domaine SÉROL, a family of winemakers in Côte Roannaise

At the foothills of the Massif Central, the 200 hectares of the AOP Côte Roannaise make up one of the very first delimited appellations of the Loire Valley.

The soil, a blend of granite and porphyry, and the temperate climate correspond perfectly to the local Gamay Saint-Romain grape.

A family estate spanning 5 generations, Domaine Serol cultivates 28 hectares, which they are in the process of converting toward organic agriculture.

We harvest all grapes by hand before carefully sorting them in the cellar.

The appellation offers both fruity and structured reds, as well as dry rosés.

A white wine, made with Viognier, planted in north end for this grape, offers another facet of our terroir.



Vineyard

High density of planting (8500 feet/ha). The soils are plowed and the vines are nourished by the previous year's cuttings, by organic compost and by powdered limestone (to neutralize the soil's acidity).

Human intervention comes into play several times during each season for de-budding, trellising, leaf-thinning...

Vinification

We harvest all grapes by hand before carefully sorting them in the cellar. Maceration in whole bunch in cement tanks with temperature control.

40% destemmed .

9 days of slow maceration with indigenous yeasts only.

Pneumatic pressing .

Ageing of 6 months in cement tanks with racking.

After a light filtration, bottling by ourselves.

Tasting

Intense dark red colour. Aromas of red fruits (black currant raspberry) typical of Gamay. Mineral and spicy nose. Mouth with silky tannins which give suppleness, strength and length to the wine.

Service



14 à 16 °C



3-4 years



Starters, meat, cheese

Les Estinaudes 42 370 RENAISON F.+ 33 (0)4 77 64 44 04 contact@domaine-serol.com

www.domaine-serol.com