

Eclat de granite 2018

Côte roannaise AOP red



Familial property of 35ha, cultivated in high density, on the eastern foothills of the Massif Central, near the *gorges de la Loire*.



Terroir Blend of different plots on granite and sandy soils.
Vines from 30 to 70 years old.
South / Southeastern exposure.
Trellised vines. Single Guyot pruning.
High plantation density: 8,500 vines/ha.

Viticulture Biodynamic.
Manual harvests.

Vinification Grapes sorted on vibrating sorting table in the cellar.
Vinification in cement tanks.
50% whole bunch.
9 to 12 days of slow fermentation/maceration with indigenous yeasts only.
Aged 7 to 10 months in cement tanks with rackings.
Light filtration, bottled by the domaine's team.

Grape variety Gamay St-Romain

Alcohol content 12%/vol.

Formats 75cl / 150cl / 37,5cl

Organic wine Certified by FR-Bio-01-Ecocert Agriculture France

Closure Natural cork



14 to 16°C



3 - 4 years



Fish, white meat



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