

Les Blondins 2018

Côte roannaise AOP red

LES BLONDINS

MICHEL TROISGROS
& STÉPHANE SÉROL

Domaine Sérol and Michel Troisgros share ownership of two hectares of Les Blondins.



Terroir

Very steep slopes of granite.
1.89 ha of over 20-year-old vines.
Altitude between 420 and 460 meters.
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.
60% whole bunch, 40% de-stemmed.
Bottom of the hill (30%) : 10 to 12 days of alcoholic fermentation and then aged for 6 months in cement tanks. Top of the hill (70%) : 15 days of slow maceration/fermentation and aged 6 to 9 months in wooden vats. Both parts are blended together in preparation for bottling.
Light filtration, bottled by the domaine's team.

Grape variety Gamay St-Romain

Alcohol content 12,5%/vol.

Formats 75cl / 150cl / 300cl

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

Biodynamic wine Certified Biodyvin by Ecocert

Closure Natural cork



14 to 15°C



4 years



Charcuterie, white meat



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