

Les Millerands 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 Granitic hillside vineyard.
Vines from 50 to 95 years old.
Altitude between 480 and 500 meters.
Eastern exposure.
Trellised vines. Single Guyot pruning.
High plantation density : 10,000 vines/ha.

Viticulture Biodynamic.
Manual harvests.

Vinification Grapes sorted on vibrating sorting table in the cellar.
Vinification in cement tanks.
30% whole bunch.
About 15 days of slow fermentation/maceration with indigenous yeasts only.
Aged 11 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 / 300cl

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

Closure Natural cork



16°C



5 - 6 years



Spiced pork, red meat



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