

Chez coste 2019

Côte roannaise AOP red



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



Terroir

In the heart of Perdrizière, from the « chez Coste » lieu-dit, planted on deep granite soils (*gorrhe*).

30-year-old vines.

Altitude between 380 and 415 meters.

Eastern exposure.

Viticulture

Biodynamic.

High plantation density : 8,500 vines/ha.

Trellised vines. Single Guyot pruning.

Manual harvests.

Vinification

100% de-stemmed.

Vinification in amphora.

About 15 days of fermentation with indigenous yeasts, followed by 6 months of maceration.

Aged 6 months in amphora with no added sulphur.

Racking and sulphur protection (25mg/l) before bottling at the property.

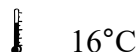
Grape variety Gamay St-Romain

Alcohol content 13% / vol.

Formats 75cl / 150cl

**Organic wine
in conversion to Biodymy** Certified by FR-Bio-01-Ecocert Agriculture France
Biodyvin by ECOCERT France

Closure Natural cork



16°C



5 - 6 years



Meats with sauce,
pairs well with spice



Domaine SEROL
1 Montée des Estinaudes 42 370 RENAISON F. + 33 (0)4 77 64 44 04
contact@domaine-serol.com – www.domaine-serol.com

