

Nos Premiers Chenins – Dry white

Champtoisé



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 Granite soils.
1.9 ha of young vines.
Altitude between 400 and 450 meters.

Viticulture Biodynamic.
High plantation density : 8,500 vines/ha.
Trellised vines. Single Guyot pruning.
Manual harvests.

Vinification Direct pressing.
Vinification in 500 liters barrel.
Alcoholic fermentation with indigenous yeasts.
No malolactic fermentation.
Aged on lies for more than 6 month in oak barrel.
Light filtration, bottled by the Domaine's team.

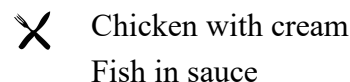
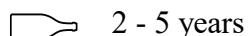
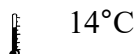
Grape variety Chenin

Alcohol content 12,5 % / vol

Formats 75 cl / 150 cl

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

Closure Natural cork



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

