

Les Originelles 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 Blend of different plots on granite and sandy soils.
Young vines.

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

Vinification Grapes pruned on vibrating sorting table in the cellar.
Vinification in cement tanks.
40% whole bunch.
9 to 12 days of slow fermentation/maceration with indigenous yeasts only.
Aged 4 to 6 months in cement tanks with racking.
Light filtration, bottled by the domain's team.

Grape variety Gamay St-Romain

Alcohol content 12,5 % / vol.

Formats 75cl / 150cl / 37,5cl

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

Closure Natural cork



12 to 15°C



2 - 3 years



Charcuterie, white
meat, fish



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

