

Oudan 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 Hillside vineyard, the first planted by Stéphane Sérol himself on granitic soils.
2 ha, 20 years old.
Altitude between 400 and 450 meters.
Full southern exposure.

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 60hl wooden tank.
50% whole bunch.
About 15 days of slow fermentation/maceration with indigenous yeasts.
Aged 11 months in 60hl wooden tank.
Light filtration, bottled by the Domaine's team.

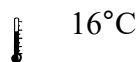
Grape variety Gamay St-Romain

Alcohol content 13% / vol.

Formats 75cl / 150cl / 300cl

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

Closure Natural cork



16°C



5 - 6 ans



Beef, cheese



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

