

Oudan - De butte en blanc 2019

Urfé IGP white



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.
1.5 ha of 20-year-old vines.
Altitude between 400 and 450 meters.
South / South-eastern exposure.

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 Viognier


Alcohol content 13% / vol.


Formats 75cl / 150cl

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

Closure Natural cork

 14°C

 2 - 3 years

 Aperitifs, fish,
goat 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

