

Champtoisé 2020 – Dry white

Chenin



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

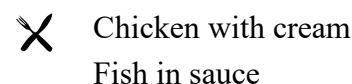
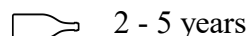
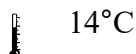
Terroir Granite soils.
1.9 ha of young vines.
Altitude : 400 meters.

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

Vinification Direct pressing.
Vinification in 500 liters barrel, 12 hl barrel and cement tank.
Alcoholic fermentation with indigenous yeasts.
No malolactic fermentation.
Aged on thin lies for 11 months.
Light filtration, bottled by the Domaine's team.



Grape variety	Chenin
Alcohol content	12 % / vol
Formats	75 cl / 150 cl / 300 cl
Organic wine	Certified by FR-Bio-01-Ecocert Agriculture France
in conversion to Biodynamy	Certified Biodyvin by Ecocert France
Closure	Natural cork



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