

# Chez muron 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

From a parcel called « chez Muron », located at the heart of Les Millerands, high on the granite slope. 50-year-old vines. Altitude between 480 and 500 meters. Selection of shot berries (*millerandage*). Eastern exposure.

## Viticulture

Biodynamic. High plantation density : 10,000 vines/ha. Trellised vines. Single Guyot pruning. Manual harvests.

## Vinification

100% de-stemmed. Vinification in amphora. About 15 days of alcoholic fermentation and slow maceration with indigenous yeasts. Aged 6 months in amphora with no added sulphur. Racking and sulphur protection (25mg/l) before bottling at the property.

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<b>Grape variety</b>	Gamay St-Romain
<b>Alcohol content</b>	13% / vol.
<b>Formats</b>	75cl / 150cl
<b>Organic wine in conversion to Biodynamy</b>	Certified by FR-Bio-01-Ecocert Agriculture France Biodyvin by ECOCERT France
<b>Closure</b>	Natural cork

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16°C



5 - 6 years



Spiced pork, veal  
with mushrooms



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