

Les Blondins 2020

Côte roannaise AOP red

LES BLONDINS

MICHEL TROISGROS
& STÉPHANE SÉROL



Domaine Sérol and Michel Troisgros share ownership of the two hectares of Les Blondins.

Terroir

Very steep slopes of granite.
1.89 ha of over 20 years old vines.
Altitude between 420 and 460 meters.
South / South-eastern 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.
30% whole bunch, 70% de-stemmed.
Bottom of the hill (30%) : 10 to 12 days of alcoholic fermentation and then aged for 6 months in cement tank.
Top of the hill (70%) : 15 days of slow maceration/fermentation and aged 6 to 9 months in wooden vat. Both parts are blended together in preparation for bottling.
Light filtration, bottled by the Domaine's team.

Grape variety Gamay St-Romain

Alcohol content 12,5% / vol.

Formats 75cl / 150cl / 300cl

Organic wine Certified by FR-Bio-01-Ecocert Agriculture France

Biodynamic wine Certified Biodyvin by Ecocert France

Closure Natural cork



14 to 15°C



5 - 6 years



Charcuterie, white
meat

Les Blondins

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