

Melting Potes 2021



Fruity red wine – Gamay / Syrah / Grenache – French Wine

Contexte 2021 is the worst year of our life as winemaker. Following the frost, we saw catastrophic losses across the field. We decided to look for grapes certified in organic farming thanks to friends winemakers. In addition to our usual cuvées, several cuvées of Vin de France 2021 certified AB will be available.

Mode de culture Organic farming.
Blend of Gamay, Syrah et Grenache on different soils.
Manual harvests put in plastic cases.

Vinification Vinification at the Domaine Sérol of each variety grape independently.

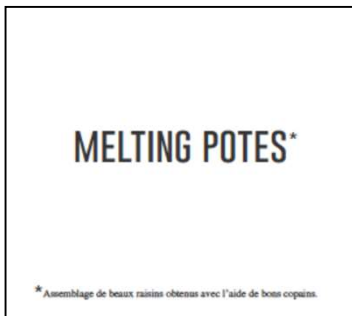
Grapes pruned on vibrating sorting table in the cellar.

20% to 40% whole bunch.

15 to 18 days of slow fermentation/maceration with indigenous yeasts only in cement tank.

Aged 6 months in cement tank with racking, then blended.

Light filtration, bottled by the Domaine's team.




Grape variety Gamay noir (50%) , Syrah (43%), Grenache (7%)


Alcohol content 12,5 % / vol.


Formats 75 cl / 150 cl

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

Closure Natural cork

 14 à 16°C

 3 à 4 years

 Apéritifs, Barbecues,
Spicy dishes



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