Oudan 2020

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*.



Hillside vineyard, the first planted by Stéphane Sérol

himself on granitic soils.

Altitude between 400 and 450 meters.

Full southern 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.

Vinification and aging in 60hl wooden tank.

40% whole bunch.

About 15 days of slow fermentation/maceration with

indigenous yeasts.

Aged 11 months.

Light filtration, bottled by the Domaine's team.

Grape variety

Gamay St-Romain

Alcohol content

13% / vol.

Formats

75cl / 150cl / 300cl

Organic wine

Certified by FR-Bio-01-Ecocert Agriculture France

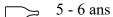
Biodynamy Wine

Certified Biodyvin by Ecocert France

Closure Natu

Natural cork







Beef, cheese



