domaine
SÉROL

Familial property of 38 ha, cultivated in high density of planting, on the eastern foothills of the Massif Central, near the *gorges de la Loire*.

oudan de butte en blanc 2025

Urfé IGP white – Viognier

Terroir

Planted in 2007 on the granite hillside of Oudan.

Altitude between 400 and 450 meters. **South / South-eastern** exposure.

Grape variety

Viognier

Cultivation method

Organic and biodynamic viticulture

High planting density: 8,500 vines/ha.

Trained and non-hedged vines.

Poussard Guyot pruning.

Annual application of composted and dynamized manure produced on the estate on the estate.

Annual sowing of cover crops.

During the growing season, soil is worked only under the vine row.

Manual green work: shoot thinning, disbudding, trellising, and removal of lateral leaves.

Wine making process

Hand harvested in boxes of 12 kg, sorted at the winery on two vibrating tables.

Natural decanting in stainless steel tank.

Vinification in 500 liter-barrels.(used between 1 and 10 years).

Alcoholic fermentation with indigenous yeasts followed by the malolactic fermentation.

Aged on lees for more than 6 month in oak barrel.

Light filtration using cellulose plate filters; bottled by the Domaine's team.

Alcohol content: 12 % / ABV.

Bottling

Lightweight glass bottle (395 g)
Sealed with natural cork.
Topped with a short wax seal
Available in 75 cl / 150 cl / 300 cl

Certification

Organic wine certified by FR-Bio-01-Ecocert Agriculture France
Biodynamic wine labeled by Biodyvin and controlled by Ecocert France.

Service

To be served between 10 and 14 °C. Can be cellared for 2 to 5 years.

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BIODYVIN