

LES BLONDINS

FAMILLES
TROISGROS & SÉROL



Alongside Domaine Sérol, the 2 hectares of Gamay at the Vignoble des Blondins are co-owned with the Troisgros family.

Les Blondins 2024

AOP côte roannaise red

Terroir	Plot planted in 1992 on a granitic cirque, covering 1.89 hectares of vines. Altitude between 420 and 460 meters. South-East exposure.
Grape variety	Gamay Saint Romain
Cultivation method	Organic and biodynamic viticulture High planting density : 8,500 vines/ha. Vines trained to support foliage over 1.70 meters tall. Guyot Poussard pruning. Annual application of composted and dynamized manure produced on the estate Annual sowing of cover crops. During the growing season, soil work is performed only under the vine row Manual green work: shoot thinning, debudding, trellising, and removal of lateral leaves.
Wine making process	Hand harvested in boxes of 12 kg, sorted at the winery on vibrating tables. Concrete tanks filled by gravity with 20% whole clusters. 30% vinified and aged in concrete tank and 70% in wood vats/tanks. Final blending. Fermentation/Maceration: Approximately 20 days of slow fermentation / maceration with indigenous yeasts only. Ageing: 11 months total. 30% vinified and aged in concrete tank and 70% in wooden vats (foudres). Light filtration using cellulose plate filters, bottling at the winery. 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 14 and 16 °C. Can be cellared for 3 to 7 years.



SÉROL

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