

Côte Roannaise, Éclat de Granite

SÉROL



LOCALITY: FRANCE – Loire Valley – Côte Roannaise

APPELLATION: Côte Roannaise

GRAPE VARIETY: Gamay Saint-Romain

WINEMAKER: Stéphane Sérol

VINEYARD: 8-10 ha. from a blend of different plots planted over granitic and sandy soils. Density of 8500 vines/ha.

VITICULTURE: Organic certified Ecofeuille and biodynamic certified Biodyvin. Simple Guyot pruning.

WINEMAKING: 25-50% whole cluster. Vinification into cement tanks. Slow maceration for 15 to 18 days and fermentation over ambient yeasts with shorth pump-overs twice a day.

AGING: Aged for 6 to 10 months in cement tank.

BOTTLING: Not fined but lightly filtered.

