DOMAINE SEROL CÔTE ROANNAISE 'ECLAT DE GRANIT'

100% Gamay. Intense dark red color; aromas of black currant and raspberry typical of Gamay; mineral and spicy nose. Mouth shows silky tannins, which give suppleness, strength and length to the wine. Soft, ripe-flavored and juicy. Organic/Biodynamic.

The Côte Roannaise is a little-known appellation of the southern Loire valley, close to the river's source near Lyon. Domaine Sérol is the leading estate here, situated on gentle slopes of sandy-granite soils where the gamay grape, more usually associated with Beaujolais, does incredibly well.

Winemaker Stéphane Sérol consistently produces plump, fragrant reds unsurprisingly not dissimilar to the style of a good Beaujolais-Villages but even brighter. These are best served lightly chilled and are refreshingly vibrant in style.

All grapes are hand harvested before they are carefully sorted in the cellar. Maceration occurs in whole bunch with partial destemming, in cement tanks with temperature control. Slow maceration for 9 days with indigenous yeasts only, followed by pneumatic pressing. Aged 3 to 6 months in cement tanks. After a light filtration, the wine is bottled in house. High density of planting. The soils are plowed and the vines are nourished by the previous year's cuttings, by organic compost and by powdered limestone (to neutralize the soil's acidity). Human intervention comes into play several times during each season for debudding, trellising and leaf thinning.

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Tasting Note:

Sérol

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Shelf Talker:

