



SERINE 2020

100% S...

I.G.P. Côtes du Lot

TAV = 12.5% vol.

A cousin of Syrah, Petite Serine is well known to enthusiasts of the greatest terroirs of the northern Rhône Valley: Hermitage, Côte-Rôtie... It is from one of these mythical domains that the vines of this plot selection come from.

The Serine is distinguished by its concentration and spicy aromas, but it also offers a remarkable freshness, thus giving the wines great finesse. The high altitude of the plot (240 m) and the soils marked by Kimmeridgian limestone create an ideal cradle for the production of this exceptional cuvée.

HARVEST

Following the example of the finest wines, the grapes are harvested by hand, and they are delicately placed in crates to limit any compression, prevent oxidation, and allow for swift transportation to the cellar. In order to achieve optimal quality, 20% of the harvest comes from whole grape clusters, emphasizing the maturity of the grapes.

VINIFICATION

The grapes are put into the vat as whole berries, without being crushed, to preserve their integrity. Additionally, 20% of the berries are kept as whole clusters, which imparts more pronounced floral aromas to the wines, accentuating the sensation of freshness and providing a delicate tannic structure. Regular and gradual manual punching down is performed to obtain a slower and gentler fermentation core. The maceration lasts an average of 3 weeks, allowing for optimal extraction of aromatic compounds and silky tannins.

AGING

The wine is aged on fine lees in oak barrels for 12 months, thus preserving the characteristic aromas of red fruits and violets while imparting very elegant and fine tannins. This aging period adds additional complexity to the wine and harmoniously integrates the aromatic notes.

TASTING NOTES:

The 2020 La Serine presents itself with a deep and intense color. On the nose, elegant aromas of ripe red fruits, delicate spices, and violets are revealed. On the palate, the wine unveils a silky structure supported by fine tannins and balanced acidity. The concentration of flavors is admirable, offering a complex palette where red fruits, spices, and persistent floral nuances mingle. The finish is long and harmonious, leaving a pleasant sensation of freshness in the mouth.