L'Orangerie
DE SÉRAME
Sans sulfites ajoutés

Orangerie de Sérame - Sans sulfite ajouté, AOP Corbières, Rouge, 2021

AOP Corbières, Languedoc-Roussillon, France



THE VINTAGE

The year of 2021 was marked by several climactic events which led to grapes that were long to mature, uneven enological levels, and a historically low harvest.
It all began with a dry winter which did not allow for the soil to regenerate. Then, in the end of March, a particularly hot period – the 31st of March the was the hottest recorded since the same day in 1900. These unusually high temperatures, which favored premature blossoms, were suddenly cut short in the night of April 7th to 8th when a massive frost hit the whole region and a large part of the country. Temperatures plummeted to -7° to -8° for several hours. A large part of our vineyards suffered. Not only did we lose three quarters of the years harvest, but the first regrowth took over a month to appear on some of the affected areas.
The summer was cool and very dry.
The months of June, July and the beginning of August were marked by an absence of thunderstorms and insignificant rainfall.
The grapes that did finally ripen were of good quality.
Considering the late blossoming, the ripening was logically later than in 2020.
Again, we had to draw upon our know how and wait for the ideal moment to harvest – letting the grapes reach optimal maturity without too much risk of capricious weather.

LOCATION

Located in the Languedoc, the historic Chateau de Sérame has origins dating back to the Gallo-Roman period. The Domaine is nestled in a preserved natural environment, bordered by the Aude river and the Canal du Midi, and at the junction of two appellations: Corbières and Minervois. Its remarkable range of terroirs allows for the elaboration of unique, full, and complex wines.
Since 2013, our vineyards have been awarded the AB label certified by ECOCERT as well as the European Bio logo.

VINIFICATION

The grape varieties assembled to make up this vintage are vinified with minimal use of additives and no sulfites.
Fermenting around 25°C during 10 to 12 days at controlled temperature.

AGEING

Hermetically aged to preserve freshness.

VARIETALS

Grenache noir 60%, Syrah 40%

No sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

Service temperature between 14 and 16°C

AGEING POTENTIAL

Enjoy all year long

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

TASTING

A beautiful dark red color with reflections of purple.
A fine nose of wild rasberries and the slight lactic touch.
Complex, it develops around black olives and ends on notes of licorice.

REVIEWS AND AWARDS

88/100
"Pas de soufre ajouté mais du fruit dans ce bon corbières, au nez appétant, entre violette et cerise confite. Une note végétale s'invite dans une bouche charmante, ronde, déliée, qui soigne le fruit. Un rouge guilleret né pour le barbecue."
La Tulipe Rouge

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