

Sources de Sérame Rosé, IGP Pays d'Oc, Rosé

IGP Pays d'Oc, France



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.

IN THE VINEYARD

Harvesting in the early morning when temperatures are at their lowest allows the grapes to retain their full aromatic potential. The grape varieties assembled to make up this vintage are vinified with minimal use of additives

WINEMAKING

Direct pressing and cold settling. Slow fermenting at 18°C during 12 to 15 days under controlled temperatures.

A CEINIC

Maturing on lees with regular stirring.

VARIFTALS

Contains sulphites.

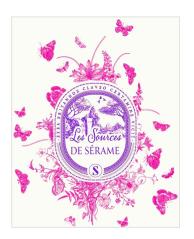
Cinsault 50%, Grenache noir 40%, Cabernet franc 10%

SERVING

Service temperature between 6 and 8°C.

AGEING POTENTIAL

Enjoy all year long









Château

DE SÉRAME