Les Terrasses DE SÉRAME

Terrasses de Sérame Chardonnay / Vermentino, IGP Pays d'Oc, Blanc, 2021

IGP Pays d'Oc, France





FR-BIO-01
Agriculture 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.

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

VINIFICATION

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

AGEING

Slow fermenting at 18°C for 12 to 15 days under controlled temperatures.

VARIETALS

Chardonnay 70%, Vermentino 30%

SERVING

Service temperature between 8 and 10°C.

AGEING POTENTIAL

Enjoy all year long

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

TASTING

A strong yellow with gold highlights.
A light and delicate floral nose that reminds one of bergamot.
The lively attack on the palate has a nice roundness – a soft balance between pomelo and stone fruits like Mirabelle. The iodized point final prolongs the pleasure from the tasting.

REVIEWS AND AWARDS

Argent
Concours Général Agricole Paris 2022 - Argent

15,5 / 20
Jancis Robinson

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