Château DE SÉRAME

Château de Sérame, Château de Sérame, Château de Sérame Rosé - Grande Cuvée, AOP Corbières, Rosé, 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 appellation: Corbières and Minervois. Its remarkable range of terroirs allows for the elaboration of unique, full, and complex wines.
Since 2010, our vineyards have been awarded the AB label certified by ECOCERT as well as the European Bio logo.

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 15 to 18 days under controlled temperatures.

AGEING

Maturing on lees with regular stirring.

VARIETALS

Grenache noir 50%, Mourvèdre 30%, Syrah 20%

13,5 % VOL.

Château de Sérame
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

SERVING

Service temperature between 8 et 10°C.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Deep pink with a hint of rosewood.
The nose is complex and elegant. The Scent of candied lemons is enhanced by a hint of refreshing mint.
Round and balanced on the palate with notes of wild cranberries. The presence of some fine tannins ensures that it can accompany the great dishes of our 'gastronomie.'

REVIEWS AND AWARDS

16,5 / 20
"Ch de Sérame, Rosé 2021 Corbières
Very intense fruity nose and mouth-filling on the palate. Saline finish again and a little astringency on the end. Real texture and freshness and body"
Jancis Robinson, Jancis Robinson

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