

murmure DE SÉRAME

Murmure de Sérame Viognier, IGP Pays d'Oc, Blanc, 2021 IGP Pays d'Oc, 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.

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 for 12 to 15 days under controlled temperatures.

AGEING

Maturing on lees with regular stirring.

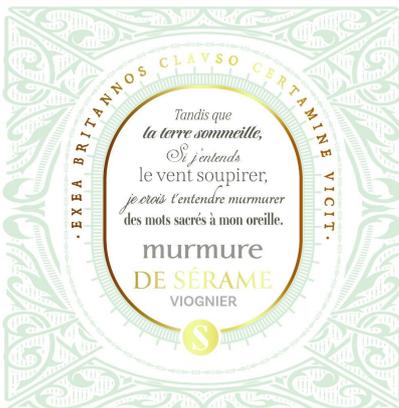
VARIETAL

Viognier 100%

Contains sulphites.

SERVING

Service temperature between 8 et 10°C



Château
DE SÉRAME

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



AGEING POTENTIAL

Enjoy all year long

TASTING

A beautiful light yellow with a hint of green reflections.

The nose is very expressive and overwhelms us with the pleasant scent of fully ripe white melon.

Its full mouth is reminiscent of peaches. It ends with rare and subtle tannins that prolong the taste and make it a perfect companion to elaborate dishes.

FOOD PAIRINGS

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REVIEWS AND AWARDS



15,5 / 20

"Clean and fresh, perfumed, Languedoc style of Viognier. A little filleted on the mid palate. Clean and crisp with just a little chew on the end."

Jancis Robinson, Jancis Robinson

